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The Peerless Pastry Book

Containing Recipes for Baking and Pastry Work

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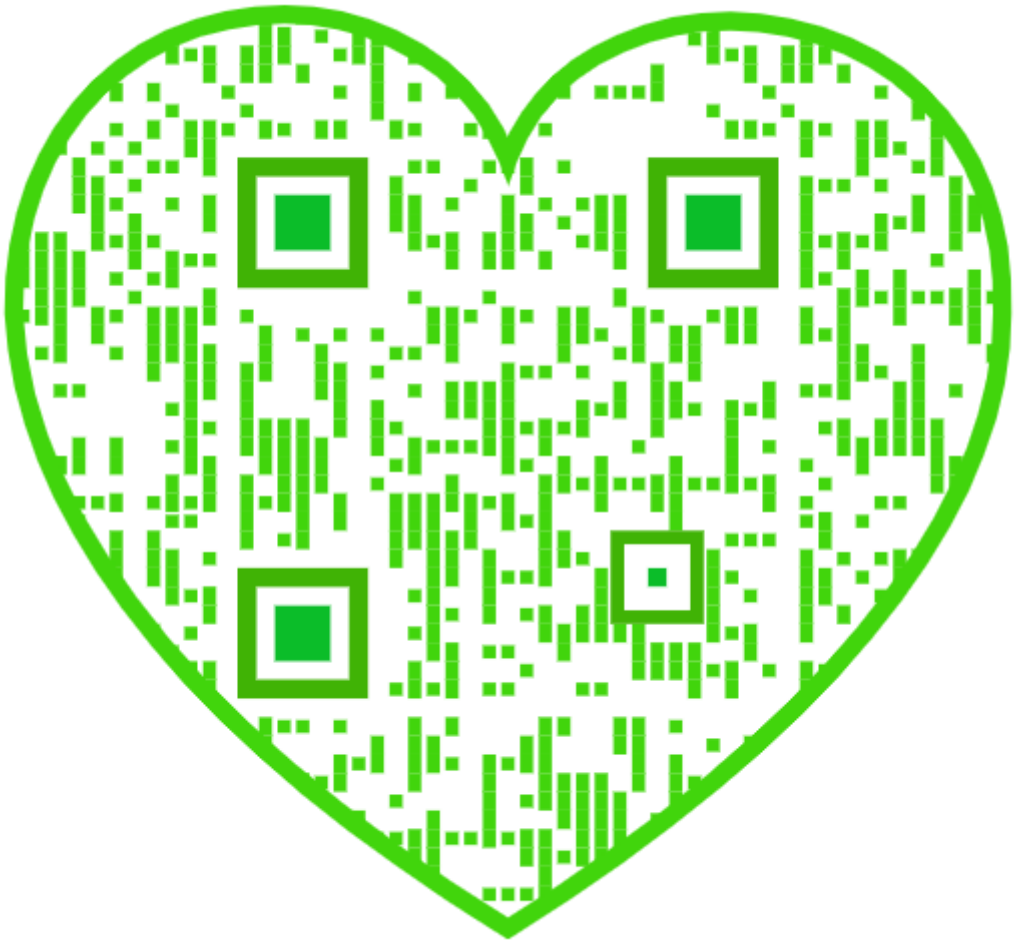
Price : : One Dollar

Edited by
JOHN BLITZNER
Seattle, Wash.



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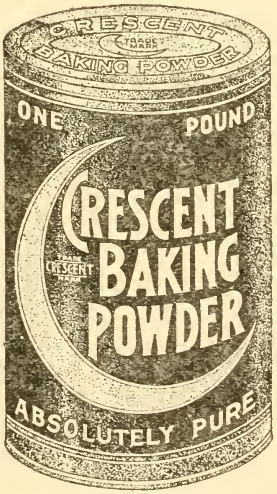

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The Peerless Pastry Book

Containing Recipes for Baking and Pastry Work

Pastes, Patties, Pies, Tarts, Puddings, Jellies, side dishes, Ice Creams, Sherbets, Punches, Plain Cakes, Fancy Small Cakes, Sugar Boiling, Icings, Etc., Bread Baking, Yeast-Raised Cakes, Griddle Cakes and Miscellaneous Recipes.

Price : : One Dollar

Edited by
JOHN BLITZNER
Seattle, Wash.

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By JOHN BLITZNER
Seattle, Wash.

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PREFACE.

In putting this book before the public it has been my aim to use only such recipes as have been thoroughly tried and used in my career as a Baker and Pastry Cook during the past twenty-five years.

If directions are carefully followed, success will be your reward.

JOHN BLITZNER.

Trustee Printing Company

Seattle, Washington

PART I.

Pastes, Tarts, Pies, Etc.

No. 1 **PUFF PASTE (A).**

Wash 3 lbs. butter in cold water, work it on a table until dry. Take 3 lbs. dry flour, 4 oz. of the butter, and about 1½ pint of ice water and work it into a smooth paste, form it into a loaf and allow it to rest for about a half hour. Then roll out the paste to the size of 1½ ft. square, place the butter in the middle fold, the edges over the butter, then roll it out to about ¾ in. thick, keeping it in good form; brush off the flour and fold it in four, roll out again as before, repeat the folding, and put it in a cold place to rest for half an hour; then repeat the rolling as before, 2 times; let it rest again for 20 minutes and the paste is ready for use.

No. 2 **PUFF PASTE (B).**

Take 2 lbs. dry flour, 2 lbs. butter (as in part A), 1 oz. baking powder, 1 egg, pinch of salt, work it as for pie paste. Then take enough ice water to make a paste to about the same firmness as the butter. Roll out flat and fold it in four, roll out again four times, in all, and the paste is ready for use.

No. 3. **PIE PASTE (TOP).**

Mix well together 2 lbs. flour, 1½ lbs. butter (or lard), 1 teaspoonful salt, 1 teaspoon baking powder, then add enough cold water to make a medium firm dough. Keep in cool place.

No. 4. PIE PASTE (BOTTOM).

Proceed with 2 lbs. flour, 1 lb. lard, and salt as described in No. 3.

No. 5. VIENNA SHORT CAKE.

Mix together 1 lb. soft flour (winter wheat), 5 oz. sugar, 10 oz. butter, lemon flavor, then add 3 eggs, and work it tender into firm dough.

No. 6. CUSTARD PIE (2 PIES).

Line deep pie plates with paste No. 4 (or trimmings), mix well 6 oz. sugar, 1 oz. starch, with 5 eggs; add 1 qt. milk, flavor with vanilla.

No. 7. COCOANUT PIE.

Same as custard pie, except place some cocoanut in the bottom before filling.

No. 8. CHOCOLATE CUSTARD PIE.

Same as custard pie except add 2 oz. of chocolate, dissolve it with part of the milk, flavor with vanilla, strain.

No. 9. PUMPKIN PIE.

Mix together 1 qt. pumpkin pulp, ½ pt. molasses, 5 oz. sugar, 6 oz. melted butter, ½ grated nutmeg, cinnamon, allspice, and cloves, 8 eggs, 4 oz. corn starch, 1½ qts. milk.

No. 10. SQUASH PIE.

Same as pumpkin, except use squash instead of pumpkin.

No. 11. LEMON MERINGUE PIE.

Line pie plate with paste No. 4, puncture with a fork all over, and bake, then fill with following

cream: Boil 2 qts. water with 1 lb. sugar, mix in a dish 8 eggs (or 16 yolks), with 6 ozs. of corn starch, grated rind of two and the juice of 4 lemons, then stir it in the boiling syrup; add 2 oz. of butter and fill. Ornament with meringue paste and let brown.

No. 12. ORANGE MERINGUE PIE.

Same as lemon, except use oranges in place of the lemon.

No. 13. VANILLA MERINGUE PIE.

Take 2 qts. of milk, 1 lb. sugar, 4 oz. cornstarch, 8 eggs, 2 oz. butter, flavor with vanilla, form the ingredients into cream as described for Lemon Meringue Pie.

No. 14. CHOCOLATE MERINGUE PIE.

Same as No. 13 except add 3 oz. of chocolate.

No. 15. APPLE PIE.

Line pie plates with paste No. 4, peel and cut the apples fine, add sugar to taste, flavor with cinnamon, wet the edges, fill, and cover with paste No. 3. Make a few cuts in center, wash with egg-wash, bake in moderate oven.

No. 16. RHUBARB PIE.

Peel and cut the stalks, mix with sugar to taste, and finish same as apple pie.

No. 17. PEAR PIE.

Same as apple pie, except substitute pears for apples; flavor with pinch of allspice and cloves.

No. 18. **QUINCE PIE.**

Same as apple pie, except substitute quinces for apples.

No. 19. **PEACH PIE.**

Peel and stone the peaches, add sugar to taste, fill and finish as apple pie.

No. 20. **APRICOT PIE.**

Same as peach pie, except substitute apricots for peaches.

No. 21. **MINCE PIE.**

Same way as apple pie only fill with mince meat as follows: 2 lbs. of beef boiled and chopped fine, 4 lbs. of apples cut fine, 1½ lbs. brown sugar, 2 lbs. seeded raisins, 2 lbs. currants, 1 lb. of citron cut fine, 2 oz. cinnamon, ½ grated nutmeg, 1 pinch of each allspice, ginger, and mace, 1 qt. cider, 1 cup brandy, grated rind of 3 lemons.

No. 22. **MADELAINE PIE.**

Line pie plates with paste No. 2, then spread jelly over and fill with following mixture: 1 lb. sugar, ½ lb. almonds (chopped), 6 eggs, 2 oz. melted butter, 12 oz. of flour, and little cream to make it firm. Roll out the paste same as for lining, cut in strips half an inch wide and place them on the pie about one inch apart; wash and bake in moderate oven.

No. 23. **MADELEIN TARTS.**

They are made the same way as pies, except use small moulder, or cups for pie plates.

No. 24. RICE PIE.

Line pie plate as for custard pie. Boil 1 cup of rice with a pinch of salt; beat up 4 eggs with 4 oz. of sugar, put the rice into it, add 1 oz. butter, nutmeg and lemon, and 1 qt. milk; finish same as custard pie.

No. 25. CHERRY CAKE WITH CREAM.

Line a layer cake or custard pan with puff paste and bestrew with crumbs or cracker meal and fill half with strained cherries; bake in a moderately heated oven until half baked; then mix 4 eggs, 4 oz. sugar, cinnamon, 2 oz. flour, 1 cup sour cream, fill over the cherries and bake 5 to 7 minutes more.

No. 26. FLAMRY.

Line a pie plate with Vienne short paste (No. 5), bestrew with cracker meal, fill with apple slices; follow directions from above.

No. 27. FRANKFURTER VANILLA CREAM TARTS.

Line small tart moulds with Vienna short paste (No. 5) and bake. When done, take out of molds and fill with following mixture: Beat 6 whites of eggs until firm, add gradually 6 oz. powdered sugar, then 4 egg yolks, 1 oz. dissolved gelatine, flavor with vanilla or lemon; fill the tarts and place on ice.

No. 28. FRENCH CREAM TARTS.

Line tart tins with puff paste, fill them up with white beans, and bake. (This will prevent the tarts from puffing up.) When done, remove the beans and fill with any kind of fruit desired. These tarts can also be used for oystershells.

No. 29. **CREAM ROLLS.**

Roll out puff paste, cut in strips about 1 in. wide, brush over with water and wrap around ¾ in. diameter cylinders. Brush over with eggs. Then dip in granulated sugar, place on a baking sheet and bake in moderate heated oven. When done, remove the molds and fill with whipped cream.

No. 30. **APPLE TURNOVERS.**

Roll out puff paste about ⅛ in. thick, cut in squares, wet the edges, place the apples (sweetened to taste) in center and lap over, press the edges with your fingers, wash with egg, bestrew with granulated sugar, and bake in medium heated oven.

No. 31. **NAPOLEONS.**

Spread puff paste trimmings, roll it out on a baking sheet about 1-16 of an inch thick, puncture with a fork, and bake. When done, cut lengthwise in three, fill pastry cream between and cover the top sheet with water icing, let dry, and cut in oblongs.

PART II.

Puddings and Sauces.

No. 32. **CABINET PUDDING.**

Fill up some buttered individual molds with lady fingers, or slices of sponge cake, and a custard which is made as follows: Beat 6 oz. of sugar with 6 eggs, add 1 qt. milk, vanilla flavor; steam or bake.

No. 33. **DIPLOMATIC PUDDING.**

Proceed as directed above (No. 32), except add some chopped citron, raisin and currants.

No. 34. **TUTTI FRUTTI PUDDING.**

All kinds of stale cake can be used. Decorate the bottoms of the molds with candied fruit and citron, fill up with the cakes and custard, and bake or steam.

No. 35. **COTTAGE BREAD PUDDING.**

Soak 6 German rolls in 1 qt. milk. Beat 6 eggs with 8 oz. sugar, add a pinch of salt, vanilla, nutmeg, 1 oz. melted butter. Mix into the bread and milk; add some raisins, put into a large dish or individual molds; steam or bake.

No. 36. **SAGO PUDDING.**

Bring to boil 2 qts. of milk, stir in ½ lb. sago, and stir briskly for about 15 minutes, let cool, then add 8 oz. sugar, mix with 6 or 8 eggs, flavor with vanilla. Butter and sugar some small pudding

molds and fill; place the molds in a pan of hot water and bake. Serve with cream or wine sauce.

No. 37. FARINA PUDDING.

Follow directions above (No. 36), using Farina. Serve with cream sauce.

No. 38. INDIAN PUDDING.

Same as sago pudding, using corn meal. Serve with brandy sauce.

No. 39. RICE PUDDING.

Wash and boil 1 lb. rice in about 2 qts. water until soft, if too stiff, add some milk to it. Remove from the fire and add 4 oz. butter; beat together 6 eggs, 8 oz. sugar, and mix in. Flavor with vanilla or lemon; fill up the molds and bake.

PEERLESS PASTRY BOOK.

No. 40. PLUM PUDDING.

2 lbs. beef suet, 1 lb. cracker meal, 1½ lb. flour, 2 lbs. brown sugar, 1 cup molasses, 10 eggs, 1 oz. salt, one pinch of each of ground nutmeg, cloves, ginger and cinnamon, 1 cup milk, ½ oz. soda, 2 lbs. raisins, 2 lbs. currants, 1½ lbs. chopped citron. Have the fruit well dusted with flour, remove the skin from the suet and chop it very fine with the flour; add the cracker meal, all the fluids, spices and fruits; knead well with the hands until the ingredients are thoroughly incorporated. Fill in well buttered and sugared mold, cover tight and steam for 4 hours. Serve with brandy and hard sauce.

No. 41. SUET PUDDING.

1 lb. suet, 1½ lbs. flour, ½ lb. bread crumbs. 4 eggs, 1 pt. molasses, 1 teaspoonful soda, 1 lb. raisins, all kinds of spices. Proceed the same as plum pudding. Steam 3½ hours. Serve with rum or brandy sauce.

No. 42. ROLLY POLLI.

3 lbs. flour, ½ lb. butter, 2½ oz. baking powder, nutmeg, 4 eggs, a pinch of salt, 1 pint milk. Prepare same as for soda biscuits, then roll out about 20 inches long and 10 inches wide, spread fruit all over, wet the edges, fold up forming a roll; place the roll in a roll mold and steam for about 40 minutes. Serve with brandy or rum sauce.

No. 43. BAKED FRUIT ROLLS.

Take puff paste (B), proceed same as Rolli Polli, except bake on a baking sheet in a brisk oven. Serve with rum or brandy sauce.

No. 44. BREAD AND BUTTER PUDDING.

Butter some slices of bread, put in a pan, pour custard all over. Let stand for a while, then bake. Serve with wine sauce.

No. 45. STEAMED APPLE DUMPLINGS.

Take the same paste as for Rolly Polli. Roll out the sheet about ½ of an inch thick; cut in small squares. Place an apple in the center of each square (pared and cored), fill the hole in the apple with sugar and a little cinnamon, wet the edges and fold it up on all sides. Place in small muffin molds and steam for about ½ hour.

No. 46. MINUTE PUDDING.

1 qt. milk, 3 oz. flour, pinch of salt, 3 eggs, 4 oz. sugar; make a smooth paste of the flour and enough of the milk, add the salt, eggs and sugar; in the meantime bring the rest of the milk to a boil; pour it into the mixture and stir it quickly while pouring the milk. Place back onto fire and let boil from 10 to 15 minutes. Serve with cream.

No. 47. CORNSTARCH PUDDING.

Bring to a boil 1 qt. of milk, with 6 oz. sugar, then add 2 oz. cornstarch and a pinch of salt, then let boil 2 minutes longer, stirring it all the time; remove from fire and divide it on small saucers. Then beat well 8 yolks of eggs with 8 oz. sugar, add 1 pt. boiling milk, place on the fire until firm; remove, flavor with vanilla and pour it over the first mixture in the saucers.

No. 48. BOSTON BROWN BREAD PUDDING.

Butter some slices of Boston brown bread, put in a buttered pan, place currants between the layers, fill up with custard and bake. Serve with wine sauce.

No. 49. PUDDING A LA RHEINE.

Bring to a boil 2 qts. milk, with 6 oz. butter; stir in 1 lb. sifted flour with 1¼ lbs. powdered sugar, remove from the fire and let cool. Then work in the yolks of 15 eggs; gradually add the rinds and juice of 2 lemons; beat 15 whites of eggs stiff and mix in; fill in individual molds, buttered and sugared, and bake in a pan of hot water. Serve with fruit sauce.

No. 50. FRUIT PUDDING.

Proceed as directed in pudding a la Rheine (No. 49), only mix in some dried fruit. Serve with wine sauce.

No. 51. STEAMED FRUIT PUDDING.

2 lbs. sugar, 1¼ lbs. butter, 3 lbs. flour, 2 oz. baking powder, 22 whites of eggs, 1 qt. milk, 2 lbs. raisins, 1 lb. chopped citron, the juice and grated rinds of 4 lemons, some mace and a little brandy; work the butter and sugar in a bowl until creamy, add the whites of eggs, gradually, then the lemon, milk, mace and brandy. Sift in the flour with the baking powder, then mix in the fruit. Steam in small pudding molds, and cover with greased paper.

No. 52. TAPIOCA PUDDING.

1 lb. tapioca, 8 eggs, 12 oz. sugar, ½ lb. butter, 3 pts. milk. Soak the tapioca in 1 qt. water over night, strain and place in a vessel with the milk and butter, and bring to a boil. When soft, remove from the fire, let stand and cool. Then add the sugar, eggs, and lemon flavor, and bake. Serve with fruit or wine sauce.

Sauces for Puddings.

No. 53. WINE SAUCE.

Dissolve 2 ozs. of cornstarch in water, add the grated rind and juice of 2 lemons; bring 2 qts. of water with 2 lbs. of sugar and some stick cinnamon and whole cloves, to a boil. Stir the cornstarch mixture into the syrup, let boil again and strain; then

add a little piece of butter, flavor with any wine desired.

No. 54. BRANDY SAUCE (A).

Proceed same as Wine sauce (No. 53), except use brandy instead of wine.

No. 55. BRANDY SAUCE (B).

Work 8 oz. sugar with 6 oz. butter until light and creamy; add some nutmeg, the grated rind and juice of 1 lemon; place it on the fire and stir rapidly 4 eggs into it; remove and flavor with brandy.

No. 56. HARD SAUCE.

Rub in a bowl 1 lb. sugar, 12 oz. butter until very creamy; add 2 whites of eggs and a little lemon juice or brandy; lay out in stars, rings or roses, and put on ice until further use.

No. 57. CHATEAUX SAUCE.

Put in a vessel 10 yolks of eggs, 5 oz. sugar, juice and rind of 1 lemon and 1½ pts. of Rhein wine; place on a slow fire and beat with an egg beater until very light and creamy; a little boiling water can be added.

No. 58. RUM SAUCE.

Take half hard and half brandy sauce (No. 55), bring to a boil and add some rum to it.

No. 59. LEMON SAUCE.

Bring to a boil 2 qts. of water with 2 lbs. of sugar and grated rind of 5 lemons. Then thicken with 2 oz. of cornstarch dissolved in water; remove, add the juice of 5 lemons, and strain.

No. 60. CREAM SAUCE.

Boil 1 qt. milk with 6 oz. sugar and a little butter; when boiling, stir in 1½ oz. cornstarch dissolved in milk; stir over the fire until it thickens, then strain and add 1 cup of coffee cream and flavor with vanilla.

No. 61. CUSTARD SAUCE.

Beat well 8 eggs, or 14 yolks, with 10 oz. sugar. Pour over it 1½ qts. boiling milk; strain and flavor with vanilla.

No. 62. MERINGUE PASTE.

When making meringue paste keep the whites of eggs free from yolks and have it very cool. Beat up the whites until stiff, then add gradually part of the sugar; then take out the whip and mix the rest of the sugar into the whites, with a spatula or skimmer. Flavor with vanilla. Great care should be taken when mixing.

No. 63. MERINGUE PASTE (A).

24 whites of eggs, 2 lbs. sugar.

No. 64. MERINGUE PASTE (B).

20 whites of eggs, 2 lbs. sugar.

No. 65. BOILED CUSTARD.

2 qts. of milk, 12 oz. sugar, 8 eggs, 4 oz. cornstarch, vanilla or lemon flavor. Beat the eggs and sugar in a vessel. Let the milk boil and pour over the eggs, stirring the while.

PART III.

Jellies and Side Dishes.

No. 66. FOUNDATION FOR JELLIES.

Dissolve in a vessel 4 oz. of gelatine in 2 qts. cold water, then pour in 1 qt. of boiling water; add 2 lbs. sugar, a piece of stick cinnamon, some whole cloves, grated rind of 2 and the juice of 5 lemons, 10 crushed well washed egg shells; stir well together. Place on a slow fire and let come to a boil, stirring the while. Let boil for about 8 minutes (this gives the jelly a nice shine), then remove from the fire and strain through a flannel bag; if cloudy, strain once more. This foundation jelly can be used for all kinds of jellies.

No. 67. LEMON JELLY.

Use foundation jelly as described in No. 66, add the rind (chopped very fine) of ½ and the juice of 4 lemons.

No. 68. WINE JELLY.

Dissolve about 1 qt. jelly (No. 66) on top of the range, then add one glass of any wine desired; fill in jelly molds and place in icebox to get firm. When ready to serve, dip mold in hot water for a second and turn out on a dish.

No. 69. SHERRY WINE JELLY.

Proceed the same as wine jelly, except add a few drops of burnt sugar and sherry wine.

No. 70. PORT WINE JELLY.

Same as Sherry wine jelly, except use Port wine for Sherry wine.

No. 71. CLARET JELLY.

Same as Sherry wine jelly except use Bordeaux wine for Sherry wine and add a few drops of Cochineal to it.

No. 72. CHAMPAGNE JELLY.

Add to 2 qts. of jelly (No. 66) 1 pt. white wine, fill some glasses half full and place in the icebox. When firm, beat up 3 whites of eggs, mix the rest of the jelly into it; fill the glasses full and place in icebox until firm.

No. 73. FRUIT JELLY.

Fill half full some jelly molds with jelly (No. 66), place in icebox to get firm. When firm, place some fresh berries on each; fill up with jelly and replace in icebox until firm.

No. 74. MARASCHINO JELLY.

Proceed the same as Sherry jelly (No. 69), except add marashino for Sherry wine.

No. 75. KIRSCHWASSER JELLY.

Proceed the same as Cherry jelly (No. 69), except add Kirschwasser for Sherry wine.

No. 76. BENEDICTINE JELLY.

Same as Sherry jelly, except use Benedictine for Sherry wine. Add a little burnt sugar.

No. 77. BRANDY JELLY.

Same as Sherry jelly. Use brandy for Sherry wine; color with burnt sugar.

No. 78. SNOW PUDDING.

Dissolve 1 oz. gelatine in 2 gills Sherry wine; beat up the whites of 10 eggs, very stiff, then mix in 1 lb. powdered sugar, grated rind and juice of 1 orange, and then pour in the gelatine slowly. Fill in wetted molds and place on ice. When ready to serve, dip the molds in hot water, and turn on a dish.

No. 79. QUEEN PUDDING.

Mix in a bowl 1 lb. sugar and 10 oz. butter until very light and creamy; add 8 eggs gradually, a little mace, ½ pint milk, ½ oz. soda, then sift 1½ lbs. flour, with ½ oz. cream of tartar, into it; mix well; then add some chopped citron and fill into buttered tart molds. Serve with chateaux sauce.

No. 80. BLANC MANGE.

Pound some blanched almonds in a mortar; dissolve 2 oz. gelatine in 2 qts. of milk, add the almonds and 10 oz. sugar. Heat over the fire, stirring the while (don't let boil). Pour into cups and place in the icebox until firm. Serve with sweetened cream.

No. 81. WHIPPED CREAM IN CASES.

Whip 1 qt. double cream until stiff; mix in 6 oz. powdered sugar; flavor with vanilla, fill into paper cases and ornament the tops with the cream.

No. 82. CHARLOTTE RUSSE.

Line the molds with lady fingers, fill up with whipped cream (No. 81), and turn out on a dish;

ornament the tops and sides with more of the whipped cream.

No. 83. CUP CUSTARD.

2 qts. of milk, 12 oz. sugar, 12 eggs, vanilla and nutmeg. Beat the eggs and sugar firm, add the flavor and milk, and stir well. Fill up in the cups and place them in a pan half full of hot water, and bake until firm.

No. 84. FLOATING ISLAND.

Beat up 8 eggs with 14 oz. sugar, add 4 oz. cornstarch, and pour in 2 qts of boiling milk. Place on the fire and stir until firm. Flavor with vanilla. Fill in cups or saucers and put in the icebox; when firm, put a little whipped cream in center. (A little jelly on the cream makes it appear nice.)

No. 85. FRUIT BLANC MANGE.

Mix 1 qt. of fruit juice with 1¼ lbs. sugar and the juice of one lemon; let stand from ½ to 1 hour, then stir into it 2 oz. gelatine dissolved in 1 pt. water. Fill in molds and place on ice. Serve with cream.

No. 86. NEAPOLITAN BLANC MANGE.

Dissolve 1½ oz. gelatine in 1 qt. cream, add 4 oz. sugar; then divide the cream in 3 parts, color one part red, and flavor with strawberry; one with chocolate, and leave one part white, and flavor with vanilla; then pour in a mold the white part and place on ice. When firm, pour in the red; let cool again, and at last the chocolate. Place back in ice until firm.

No. 87. WHIPPED CREAM MERINGUE.

Wet a board about 1 inch thick and cover with paper; use meringue paste (No. 63), lay out on the paper in dots about the size of an egg, using a bag with large tube; sift sugar over, then bake in a very slow oven. When a shell is formed, take one by one and scrape out the inside, using a tablespoon, place the shells on a baking sheet and let dry. They will keep for months. Just before serving, fill with whipped cream and fasten two together.

No. 88. CREAM PUFFS.

Bring to a boil 1 qt. milk or water with 1 lb. butter; when boiling stir in 1¼ lbs. hard flour; keep stirring for about five minutes. Remove and add a pinch of soda or ammonia, and work in 22 eggs, or more, 2 at the time, until firm enough to retain the shape desired. Lay out on a pan about the size of a large egg. Bake in a hot oven. When done, let cool, cut open on one side and fill with whipped cream. Dust heavily with powdered sugar.

No. 89. CHOCOLOTE ECLAIRS.

Lay out cream puff mixture on a baking sheet in oblongs, using a bag with big tube, bake in a hot oven; cut open on one side and fill with pastry cream and coat with chocolate icing.

No. 90. STRAWBERRY SHORT CAKE (A).

2 lbs. flour, 1½ oz. baking powder, 14 ozs. butter, 8 oz. sugar, 4 eggs, 1 pt. milk. Sift the flour with the baking powder in a bowl, put the butter and the sugar into the flour and work it with the hands as for pie paste; then add the eggs, and milk,

and work it to a firm dough, roll out to about ¼ inch thick and spread over a baking sheet; butter all over with a brush and puncture; then spread another sheet over the first and bake. When done, take the top sheet off and place strawberries all over the bottom sheet. Dust sugar over the berries, then place the other sheet on the berries; spread some more berries over the top sheet and ornament with whipped cream, using a paper coronet; cut in squares and serve.

No. 91. STRAWBERRY SHORT CAKE (B).

Take some layer cake sheets, sprèad meringue paste over and place the berries on the meringue. Repeat with another sheet of cake, meringue and berries; dust sugar over and place in oven to color.

No. 92. RASPBERRY SHORT CAKE (A).

Same as strawberry short cake (A), except use raspberries for strawberries.

No. 93. RASPBERRY SHORT CAKE (B).

Same as strawberry short cake (B), using raspberries for strawberries.

Blackberries, cherries, apricots, peaches, etc., can be used as strawberry short cake (A) or (B).

No. 94. ORANGE MERINGUE SQUARES.

Take a sheet of sponge cake, spread pastry cream over, and lay slices of orange on the cream, then cover and ornament with meringue paste; dust sugar over, put in the oven to color; cut in squares, let cool and serve.

No. 95. RASPBERRY FLOATS.

Fill some pastry cream in saucers; bring to a boil 1 qt. raspberry juice, with 10 oz. sugar, then add 2 oz. of diluted cornstarch; remove from the fire and stir in the beaten whites of 6 eggs, place 2 spoonfuls of the cream in the center of the pastry cream in the saucers.

No. 96. BAKED ALASKAN.

Place a slice of pound cake on a dish, cover cake with vanilla ice cream in the shape of a cone (representing a mountain), then spread meringue paste all over the ice cream; ornament sides and top, dust with sugar and place in a very hot oven to color. Serve right after coming out of oven.

No. 97. FRUIT MERINGUE.

Fill some saucers with any fruit desired, spread meringue paste over, dust with sugar, place the saucers on a baking sheet; put in the oven to color. When ready, place some of the fruit over the top and serve.

PART IV.

Ice Creams, Sherberts, Punches.

No. 98. **HOW TO FREEZE.**

Place the freezing can in the tub, put a layer of pounded ice around it, then strew one layer of rock salt on the ice; repeat with ice and salt until it reaches the upper edge of the can. Keep the cover on the can while filling the ice and salt around it; then wipe the cover with a clean towel to prevent the salt and ice from dropping into the can; remove the cover and strain the preparation into the can, place cover on again and turn briskly for about ½ hour. By this time the ice cream should be quite firm. Then fill in a china or earthen dish, cover and repack with ice and salt as described.

No. 99. **VANILLA ICE CREAM (A).**

Mix in a vessel 16 yolks of eggs, 1¼ lbs. sugar, add 2 qts. of milk, ½ stick of vanilla; place on a slow fire and stir with a spatula till firm (do not boil), then strain into the freezer and freeze.

No. 100. **VANILLA ICE CREAM (B).**

Mix together 2 qts. cream with 1 qt. milk, 8 yolks of eggs, 1¼ lbs. sugar, and vanilla; strain and freeze.

No. 101. **VANILLA ICE CREAM (C).**

Mix together 2 qts. of milk, 1 lb. sugar, 6 eggs, and vanilla flavor; strain and freeze.

No. 102. LEMON ICE CREAM.

Same as vanilla ice cream, except substitute lemon flavor for vanilla.

No. 103. ORANGE ICE CREAM.

Same as lemon ice cream, except substitute orange flavor for lemon.

No. 104. ROSE ICE CREAM.

Same as vanilla ice cream, A, B or C, except substitute rosewater for vanilla.

No. 105. STRAWBERRY ICE CREAM.

Same as either kinds of vanilla ice cream, except substitute 1 qt. of strawberry pulp for vanilla, and add a little red color.

No. 106. RASPBERRY ICE CREAM.

Same as strawberry ice cream; use raspberries for strawberries.

No. 107. BANANA ICE CREAM.

Cut 10 bananas very fine, and mix in vanilla ice cream, leaving out vanilla extract.

No. 108. PEACH ICE CREAM.

Same as banana ice cream, except substitute 10 peaches for the bananas.

No. 109. APRICOT ICE CREAM.

Same as peach ice cream, except substitute apricots for the peaches.

No. 110. ALMOND ICE CREAM.

Add to vanilla ice cream (A) or (B), 12 oz. blanched sweet and 1 oz. bitter almonds, well pound-

ed in a mortar. Leave out the vanilla flavor and use rose water.

No. 111. PINEAPPLE ICE CREAM.

Same as vanilla ice cream, except substitute pineapple extract for vanilla, and mix in 1 qt. grated pineapples.

No. 112. COFFEE ICE CREAM.

Add to vanilla ice cream, 1½ pts. very strong coffee, 6 oz. sugar; leave out vanilla flavor.

No. 113. CHARTREUSE ICE CREAM.

Same as vanilla ice cream, except substitute chartreuse (one wine glass) for vanilla.

No. 114. MARASHINO ICE CREAM.

Same as chartreuse ice cream; add a wine glass marchino for chartreuse.

No. 115. KIRSCHWASSER ICE CREAM.

Same as chartreuse ice cream; substitute Kirschwasser for chartreuse.

No. 116. FROZEN NESSETRODE PUDDING.

Boil until soft 1½ lbs. chestnuts, peel and pound them to a paste, then add ½ lb. cut citron, ½ lb. Sultana raisins, 1 lb. candied fruit, cut fine. (This preparation can be mixed in with either A, B or C vanilla ice cream preparations.) Fill in brick shaped molds, pack in ice and salt, and let freeze for about 3 hours. Serve with Maraschino sauce or whipped cream.

No. 117. TUTTI FRUTTI ICE CREAM.

Take 2 qts. of whipped cream, 12 lbs. powdered

sugar, and 2 lbs. of fine cut candied fruit; mix and let freeze for about 2 hours.

No. 118. TORTONI ICE CREAM.

Mix in 2 qts. of vanilla ice cream, the crumbs of 12 macaroons and 4 oz. roasted and chopped almonds.

No. 119. LEMON SHERBET.

Dissolve 4 lbs. sugar in 4 qts. boiling water, add the grated rind of 4 and the juice of 8 lemons; let cool, strain into the freezer, then add the whites of 6 eggs, and freeze the same as ice cream.

No. 120. ORANGE SHERBET.

Add to lemon sherbet the grated rind and juice of 4 oranges.

No. 121. PINEAPPLE SHERBET.

Add to preparation 119, 1½ qts. of grated pineapple.

No. 122. FRUIT SHERBETS IN GENERAL.

Add to preparation No. 119, 1½ to 2 qts. of the pulp or juice of the fruit desired, with 1 lb. sugar.

No. 123. VIKING SHERBET.

Add to lemon sherbet No. 119, 1½ lbs. crabapple pulp and ½ pt. brandy.

No. 124. FROZEN CHARLOTTE RUSSE.

Line charlotte russe molds with lady finger; fill up with whipped cream (as No. 81). Then place in a freezing box, pack in ice and salt, and allow to freeze for about 2 hours. Just before serving, ornament with jelly or garnish with small fancy cakes.

No. 125. FROZEN EGG NOG.

Beat up ½ lb. sugar with 8 eggs, until very light and spongy. Then add 1 pt. milk; strain and freeze. Just before serving, mix in ½ pt. rum and ½ pt. brandy. Place a little nutmeg on top.

No. 126. BISQUIT A LA TORTONI.

Mix half of vanilla ice cream and half of whipped cream together; fill in paper cases and strew macaroon crumbs on top. Then place in freezing box packed in ice and salt and allow to freeze for about 3 hours.

No. 127. ROMAN PUNCH.

Take lemon sherbet No. 119 and just before serving, mix 1 pt. rum and a little meringue paste into it.

No. 128. CARDINAL PUNCH.

Same as Roman punch, except add the juice of 2 oranges and a glass of Sherry wine, and give it a pink color.

No. 129. KIRSCH PUNCH.

Prepare the same as Roman punch, only substitute the Kirsch for the rum.

No. 130. MARASCHINO PUNCH.

Same as Kirsch punch, only substitute Maraschino for Kirsch.

No. 131. BURGUNDY PUNCH.

Add to lemon punch No. 119, 1 qt. claret, ½ pt. brandy, and some meringue paste; add some red color.

No. 132. CHAMPAGNE PUNCH.

Same as No. 127; substitute 1 qt. champagne for rum.

No. 133. CHARTREUSE PUNCH.

Same as Roman punch, only substitute 1 pt. Chartreuse for rum.

No. 134. ST. JULIEN PUNCH.

Same as Roman punch, except use Benedictine for rum, and add 1 qt. claret.

No. 135. CURACOA PUNCH.

Same as Roman punch, except use Curacoa for rum.

No. 136 RUSSIAN PUNCH.

Same as Roman punch, except add 1 pt Maraschino.

No. 137. PUNCH EN SURPRISE.

Take a flat pan, fill with crushed ice and rock salt. Take some fruit shaped individual ice cream molds and place on the ice (opened). Fill the molds with cold water, also the pan [illegible] half its height, and let stand for about 1½ hours; by this time a frozen crust should be formed in the molds. Take up each mold separately and empty out the water (not the ice). Then fill with any punch desired; close them and pack in ice and salt, let freeze for about 1½ hours; then have the dishes ready. Take the molds up one by one, dip them in warm water, unmold and lay them on the dishes. Send to table at once.

No. 138. FROZEN MILK PUNCH.

Scald 3 qts. of milk with 1 lb. of sugar, add a

little nutmeg and cinnamon; strain and freeze. Then mix 1 qt. of whipped cream and a wine glass of rum into it.

No. 139. CANTALOUPE ICE BASKETS.

Cut cantaloupes lengthwise in two; scrape out the pulp and fill with cantaloupe sherbet; garnish with small fancy cakes.

No. 140. WATERMELON A LA SEWARD.

Have a large ripe watermelon, and with a knife cut out a piece in the center 2½ in. square by 3 in. deep; remove the piece and pour slowly into the inside 1 pt. cognac, then replace the piece of melon in its former position. Place the melon in the icebox for 5 hours to infuse.

No. 141. MERINGUE PANACHEES.

Fill some meringue shells with vanilla ice cream and the same amount with whipped cream. Press two together, place them on a dessert dish and decorate the joints with whipped cream, and serve.

Nov. 4, 1910.

Crescent Manufacturing Company,
Seattle, Washington.

Gentlemen:

At the suggestion of my friends and fellow tradesmen I am publishing this Cook Book, and in doing so it has been necessary to solicit advertisements to defray expenses. I have been careful to include mostly advertisements of products which I have personally used.

In view of the fact that the Crescent Manufacturing Company have taken an interest in this publication, I wish to endorse the claims made by them regarding their products, for since coming to Seattle, five years ago, I have continually used Crescent Baking Powder, and unhesitatingly state that I consider it better than any other I have ever used.

Yours very truly,

John Blitzner

PART V.

Cakes.

No. 142. SPONGE CAKE (A).

1 lb. sugar
1 lb. flour
12 eggs
Lemon flavor

Beat the eggs and sugar over a slow fire, or place the vessel in a pan half filled with boiling water. When firm and blood warm, remove from the fire or water; beat until cold and very light, then add the flavor and the flour very carefully. Fill in paper lined pans or molds, and bake at about 360 degrees.

No. 143. SPONGE CAKE (B).

1 lb. sugar
1 lb. flour
20 eggs
Lemon or vanilla flavor

Separate the eggs, place the yolks and the sugar in a bowl and stir till very light and spongy. Beat up the whites, then add ¼ part of the whites into the sponge; mix in the flour very lightly, then the flavor and the rest of the whites.

No. 144. SPONGE CAKE (C) VIENNA.

1 lb. sugar
1 lb. flour
28 eggs
Vanilla flavor

Beat up the whites of the eggs very stiff, mix in the sugar gradually, add the flavor, the yolks; then incorporate the flour. Bake in a hot oven until raised; then open the dampers.

No. 145. JELLY ROLLS.

Sponge Cake mixture (B) makes a fine jelly roll. Line ordinary baking sheets with paper and spread the mixture on it about ¼ inch thick. Bake in a hot oven. When done turn the cake on a sheet of paper well dusted with sugar; remove the paper lining from the cake, spread jelly all over, and roll up to form a roll; coat with water icing and bestrew with roasted and chopped almonds.

No. 146. JELLY ROLLS (CHEAPER).

1 pt. of yolk of eggs. 1½ lbs. sugar.
1 pt. milk. 2 lbs. flour.
2 ozs. baking powder.

Mix the sugar with the yolks; add the milk, and sift the flour with the baking powder; mix all well together; finish the same as No. 145.

No. 147. POUND CAKE.

1 lb. sugar. 1 lb. butter.
1 lb. flour. 12 eggs.
Vanilla flavor.

Place the sugar and the butter in a bowl and rub with the hands until very creamy. Add the eggs, one by one, and then the flavoring. At last the flour; mix thoroughly. Bake in a slow oven for about 1½ hours; less if divided in two.

No. 148. POUND RAISIN CAKE.

Add to Pound Cake mixture, No. 147, 1½ lbs. Sultan raisins, dusted with flour.

No. 149. CURRANT CAKE.

Same as Raisin Cake, only substitute currants for raisins.

No. 150. LADY CAKE.

2 lbs. sugar.
1½ lbs. butter.
2¼ lbs. flour.
15 whites of eggs.
Almond flavor.

Cream the sugar with the butter; add the flavoring; half of the beaten whites of eggs; then incorporate the flour and the rest of the whites. Bake in a moderate oven.

No. 151. WHITE CAKE.

4 lbs. sugar.
1¾ lbs. butter.
4½ lbs. flour.
1 qt. whites of eggs.
1 qt. of milk.
2½ ozs. baking powder.
Vanilla flavoring.

Cream the sugar with the butter; add the flavoring and the whites of eggs gradually; then the milk, and at last sift in the flour with the baking powder.

No. 152. WHITE CITRON CAKE.

Add to White Cake mixture 2½ lbs. chopped citron.

No. 153. WHITE RAISIN CAKE.

Same as White Citron Cake, only substitute 3½ lbs. of Sultana raisins for citron.

No. 154. SILVER CAKE.

1½ lbs. sugar.
1 lb. butter.
2½ lbs. flour.
20 whites of eggs.
1 pint milk.
1 oz. cream of tartar.
½ oz. soda.
Lemon flavor.

Dissolve the soda in the milk; cream the sugar and the butter; add the eggs gradually; then the flavoring and the milk, and at last sift in the flour, with the cream of tartar.

No. 155. DEVIL'S FOOD.

2 lbs. sugar.	4 ozs. chocolate.
1 lb. butter.	1 oz. cream of tartar.
2½ lbs. flour.	½ oz. soda.
1 pt. milk.	Vanilla flavor.

Cream the sugar with the butter; work in the eggs; gradually mix in the chocolate (melted) and the flavoring; dissolve the soda in milk and add to the mixture; sift the flour with the cream of tartar and mix thoroughly. Fill in Devil's Food molds and bake in a moderate oven; coat with chocolate icing.

No. 156. GOLD CAKE.

1½ lbs. sugar.	12 eggs.
1 lb. butter.	1 pt. milk.
2½ lbs. flour.	2 oz. baking powder.

Flavor with lemon and mace.

Cream the butter and sugar in a bowl; work in the eggs gradually; add the milk and sift in the flour with the baking powder; mix well and fill in paper lined square pans.

No. 157. WINE CAKE (A).

3 lbs. sugar.	20 eggs.
1½ lbs. butter.	1 qt. milk.
4½ lbs. flour.	3 ozs. baking powder.

Lemon or vanilla flavoring.

To be prepared precisely as for Gold Cake. Fill in paper lined Wine Cake molds, and bake in a moderate oven.

No. 158. WINE CAKE (B).

2½ lbs. sugar.	15 eggs.
1¼ lbs. butter.	1 qt. milk.
4 lbs. flour.	3 oz. baking powder.

Prepare and bake the same as Wine Cake (A).

No. 159. LAYER CAKE.

1¼ lbs. sugar.	1½ pt. milk.
12 ozs. butter.	½ oz. soda.
2½ lbs. flour.	1 oz. cream of tartar.
12 eggs.	Lemon and mace flavoring.

Dissolve the soda with the milk; sift the cream of tartar with the flour; prepare the same as Gold Cake, and fill in Layer Cake plates; spread out with a ballot knife and bake in a hot oven.

No. 160. JELLY LAYER CAKE.

2½ lbs. sugar.	12 eggs.
1½ lbs. butter.	1½ pts. milk.
3½ lbs. flour.	2 ozs. baking powder

Lemon or Vanilla flavoring.

Mix the same as Layer Cake No. 159; spread on a baking sheet lined with paper, and bake; when done remove the paper and spread jelly over two; place the third layer on top and cover with water icing.

No. 161 SAND CAKE.

To be prepared the same as Sponge Cake (A) No. 142, only take half corn starch and half flour and incorporate 7 ozs. of melted butter; finish the same as sponge cake, and coat with vanilla icing.

No. 162. MARBLE CAKE.

Take Gold Cake mixture No. 156; color one cup of the mixture red (using cochineal or carmine), one cup with chocolate and leave the rest plain. Line a pan with paper and fill part of the plain mixture into it, spread all over and make 5 furroughs across it; fiill the red and the brown mixture into the furroughs, then spread the rest of the plain mixture over and draw with a knife through the whole in the opposite direction from the furroughs. Bake for about one hour. When done, ice over with vanilla water icing and lay some strips of red and chocolate icing over; draw with a fork from one end to the other; let dry, and cut in squares.

No. 163. PHILADELPHIA POUND CAKE.

Cream the sugar and butter; add the flavor; mix in the eggs gradually; add the milk and sift the flour with the baking powder; mix well; bake in a wooden frame or in paper lined Wine Cake molds. Ingredients are:

5 lbs. sugar.	30 eggs.
2 lbs. butter.	1½ pts. milk.
5½ lbs. flour.	½ oz. baking powder.

Vanilla and mace flavoring.

No. 164. MAGNOLIA CAKES.

3 lbs. sugar.	1 qt. whites of eggs.
2 lbs. butter.	2½ lbs. flour.

Lemon flavor.

Mix the same as for Lady Cake; fill in diamond-shaped molds, and bake; when done, ice with vanilla icing and garnish with cherry and angelica.

No. 165. WEDDING CAKE.

1 lb. sugar.	1½ lbs. Sultana raisins.
1 lb. butter.	1½ lbs. currants.
1½ lbs. flour.	1 lb. chopped citron.
½ teaspoon bak. pow.	1 gill brandy.
12 eggs.	Almond flavor.

Cream the sugar and butter; add the flavor; work in the eggs gradually, then the brandy and sift in the flour with the baking powder; mix all together, and at last work in the fruit, dusted with flour. Bake in a slow oven for about 3 hrs. or more.

No. 166. FRUIT CAKE.

Take Pound Cake mixture No. 147; add 2 gills molasses, one oz. cinnamon, a pinch each of nutmeg, allspice, cloves and mace, and a little almond flavor; then work in the amount of fruit as for Wedding Cake, and bake the same.

No. 167. FRUIT CAKE (CHEAPER).

4 lbs. sugar.	4 ozs. nutmeg.
4 lbs. butter.	4 ozs. cloves.
3 pts. eggs.	4 ozs. allspice.
3 pts. molasses.	3 ozs. mace.
3 pts. milk.	6 ozs. cinnamon.
8 lbs. flour.	10 lbs. raisins.
5 lbs. chopped citron.	10 lbs. currants.

Mix the butter and the sugar until creamy; add the eggs gradually, then add the spices and the fluids; mix in the flour and the fruit; fill in paper lined molds, and bake in a slow oven for about 3 hours.

No. 168. ANGEL FOOD.

1 qt. whites of eggs.	10 ozs. flour.
1½ lbs. sugar.	4 ozs. corn starch.
1 teaspoon cream tar.	Vanilla flavor.

Sift together several times the flour, corn starch, cream of tartar, and half of the sugar; beat the eggs in a vesel until firm, then stir in the rest of the sugar, a handful at the time; add the flavor and mix in the flour, lightly but thoroughly; fill in wetted Angel Food molds, and bake for about 30 minutes. When done turn the molds upside down and let cool. Coat with vanilla icing.

No. 169. SUNSHINE.

2 lbs. sugar.	2¼ lbs. flour.
1 lbs. butter.	1½ ozs. baking powder.
20 eggs.	Vanilla flavor.

Separate the eggs, then work the sugar and the butter in a bowl; work in the yolks of the eggs gradually; then add the flavor, beat in a vessel the whites of eggs, and incorporate together with the flour; bake in molds lined with paper.

No. 170. CHOCOLATE BISCUIT TART.

½ lb. sugar.	10 eggs.
½ lb. flour.	4 ozs. chocolate.

Dissolve the chocolate in a cupfull of hot water; separate the eggs; beat the yolks with the sugar until spongy; add the chocolate; beat the whites of the eggs; then incorporate the flour and the whites. Bake in a ring placed on a paper lined baking sheet and bake. Coat with chocolate icing and ornament with royal icing.

No. 171. WALNUT TART.

¾ lbs. sugar. 12 eggs.
¾ lbs. flour. 4 ozs. blanched almonds.

Pound the almonds with 2 of the eggs in a mortar; beat the yolks of the eggs with the sugar until spongy; then add the almonds, flour, and last mix in the beaten whites of eggs. Bake in rings as described in No. 170, only use two instead of one. When done, fill in some whipped cream and chopped almonds, between the layers; coat with vanilla icing; place half walnuts around the edge, then ornament with royal icing and garnish with candied fruit.

No. 172. CUP CAKES.

2½ lbs. sugar. 10 eggs.
1½ lbs. butter. 3 pts. milk.
4½ lbs. flour. 3 ozs. Baking powder.

Flavor with lemon and mace.

Cream the sugar and the butter; work in the eggs, one at a time; then the flavor, milk, and sift in the flour with the baking powder; mix well, and fill in greased Cup Cake molds. Strew a few currants or some cocoanut over.

No. 173. DROP CAKES.

2½ lbs. sugar. 16 eggs.
1½ lbs. butter. 1 qt. milk.
5 lbs. flour. 2 ozs. soda.

Vanilla flavoring.

Prepare same as Cup Cake mixture; drop on greased and floured baking sheets; place a strip of citron on top and bake in a brisk oven.

No. 174. VANILLA DIAMONDS.

Take Layer Cake mixture No. 159; spread out

on a paper lined pan about one-half inch thick, and bake. When done turn on a table, remove the paper, ice over with vanilla icing, and cut in small diamonds.

No. 175. CRESCENTS.

Proceed the same as for Diamonds, only ice over with orange, chocolate, or vanilla icing, and cut with a crescent cutter or with half of the biscuit cutter; dip the cutter in water for every piece.

No. 176. JUMBLES.

2 lbs. sugar.	18 eggs.
1 lb. butter.	1 pt. milk.
6 lbs. flour.	1½ ozs. ammonia.

Lemon flavor.

Mix the same as for Cup Cake, only dissolve the ammonia in the milk, lay out in rings on a floured baking sheet. Bake in a moderate oven.

No. 177. JELLY FINGERS.

The same mixture as for Jumbles. Lay out on floured pans in oblongs, dust with powdered sugar and bake in a hot oven. When done, cut from the pan and spread jelly on, and press two and two together.

No. 178. ROCK CAKES.

4½ lbs. flour.	6 eggs.
1¼ lbs. butter.	1 pt. milk.
2 lbs. sugar.	2 lbs. currants.

Lemon and mace flavor.

Place the flour, sugar, butter, currants and flavoring in a bowl, mix by rubbing between the hands; then add the eggs and the milk, and work it into a

dough, lay out on greased and floured pans in the shape of small rocks. Use a fork.

No. 179. WHITE COOKIES.

4½ lbs. sugar.	15 eggs.
2¼ lbs. butter.	1 pt. milk.
6 lbs. flour.	4 oz. baking powder.

Mix in a bowl the butter and sugar, add the flavoring and eggs, then the milk, and sift the flour with the baking powder. Then roll out on a cloth (well dusted with flour) about ⅛ in. thick; cut out with a round cutter; wash with eggs, and bestrew with granulated sugar, part with shredded almonds and the other part with cocoanut. Place on greased pans and bake in a hot oven.

No. 180. WHITE COOKIES (CHEAPER).

4 lbs. sugar.	10 eggs.
2 lbs. butter.	1½ pt. milk.
8 lbs. flour.	1½ ozs. ammonia.

Proceed the same as No. 179.

No. 181. OTHELLOS.

1 lb. sugar.	20 yolk.
1½ lbs. flour.	30 whites of eggs.

Beat up the yolk with the sugar until spongy; add the flour and the beaten whites of eggs. Lay out on paper lined baking sheets in half globe shape; bake very slow; scrape out the inside and fill with pastry cream; stick two together and coat with chocolate icing.

No. 182. DESDEMONAS.

The same as Othellos, only use vanilla icing for chocolate.

183. **SPONGE DROPS.**

2 lbs. sugar.
2½ lbs. flour.
10 eggs.
1¼ pt. milk.
1 oz. ammonia.

Dissolve the ammonia in the milk; beat the egg with the sugar; add the milk and flour; lay them ou on greased pans, and bake in a hot oven.

No. 184. **FAIRY DROPS.**

1¾ lbs. sugar.
14 ozs. flour.
1 qt. whites of eggs.
1 oz. cream of tartar.
4 ozs. corn starch.

Prepare the same as for Angel Food No. 168 Then drop out on paper lined pans; dust with pow dered sugar, and bake in a moderate oven. Stic two together with jelly between.

No. 185. **BRIDGE BUNS.**

5½ lbs. flour.
3 lbs. sugar.
2½ lbs. butter.
1 lb. currants.
16 eggs, mace.
1¾ pts. milk.
1 oz. soda.
2 oz. cream of tartar.

Dissolve the soda in the milk, and sift the crean of tartar together with the flour; mix the same a Rock Cakes, and lay them out in drops; wash wit egg and strew with sugar.

No. 186. **BUTTER BISCUITS.**

6 lbs. flour.
1½ lbs. butter.
1 qt. milk.
½ oz. salt.

Mix all into a very smooth dough; let rest for while, then roll out about ½ in. thick, puncture al over, cut out round and bake in a moderate oven.

No. 187. WASHINGTON CAKES.

2 lbs. sifted cake crumbs.
2 lbs. flour.
6 ozs. sugar.
6 ozs. lard.
1 lb. raisins.
1 qt. milk.
½ oz. salt.
1 qt. water.
1 qt. molasses
6 eggs.
2 ozs. soda.
½ lb. currants

A pinch each of cloves, mace, nutmeg, cinnamon and allspices. Line a pan with pie paste, mix the ingredients into a firm paste; spread on the pan, and bake for about 1½ hours in a slow oven. When done, coat with water icing and cut in squares.

No. 188. SPICE GEMS.

1½ lbs. cake crumbs.
2 lbs. flour.
4 ozs. sugar.
2½ ozs. soda.
1½ pt. molasses.
1 qt. water.
4 eggs.

Pinch cinnamon and mace, allspices, cloves, nutmeg.

Mix into a paste and fill in greased Gem molds. Ice over with water icing.

No. 189. FRUIT BARS.

4 lbs. sugar.
2 lbs. lard.
6 eggs.
½ oz. allspices.
½ oz. cloves.
½ oz. nutmeg.
½ oz. cinnamon.
1 pt. molasses.
1½ pt. water.
1 oz. soda.
2½ lbs. currants.
2½ lbs. raisins.
1½ lbs. chopped citron
6 lbs. flour.

Mix the ingredients in the order given; roll out into long strips about 2 in. wide, and ¾ in. thick; place on a greased baking sheet; wash over with egg, and bake in a medium hot oven. When done, cut crosswise about ¾ in. wide.

No. 190. ENGLISH CURRANT BARS.

4 oz. sugar.
12 ozs. lard.
2 eggs.
1 oz. ginger.
½ oz. cinnamon.
1 qt. molasses.
1 qt. water.
1½ oz. soda.
2 lbs. currants.
10 lbs. flour.

Mix and finish the same as Fruit Bars No. 189.

No. 191. NUENBERGER LEBKUCHEN.

Beat to a light sponge 24 eggs with 2 lbs. sugar; then mix in the rest of the ingredients in the following order:

½ lb. chopped citron.
¼ lb. candied orange peel.
6 ozs. chopped almonds.
2½ lbs. flour.

A little cinnamon, cloves, and a little ammonia.

Spread on wafer paper (Ablate); cut in squares and lay a slice of candied citron on each. Bake in a hot oven.

No. 192. BASIL LECKARLE.

3 lbs. honey.
2 lbs. brown sugar.
2 lbs. chopped almonds.
1½ lbs. chopped citron.
½ lbs. candied orange peel.
Juice of 2 lemons.
½ oz. cinnamon.
½ oz. cloves.
1 pinch nutmeg.
1½ ozs. ammonia
½ oz. soda.

Boil the honey; mix the other ingredients in a bowl; pour the honey over the same hot; mix to a firm dough; roll out on the table, and place on a dry, well flour-dusted baking sheet, and bake in a moderate oven. Then brush off the flour and ice with the following icing: Boil 4 lbs. of sugar with 1 pt. water until it reaches the thread; use a very stiff brush. Cut in oblongs.

No. 193. BOLIVARS.

2 qts. molasses.
1½ qts. water.
½ lb. lard.
8 to 9 lbs. flour.
3½ ozs. soda.
1 oz. cinnamon.
½ oz. nutmeg.
½ oz. allspices.

Mix the ingredients in the order given; roll out about ¼ in. thick; cut in circulars and bake on greased and floured pans. Wash over with milk.

No. 194. BELGRADER BREAD.

2 lbs. sugar.
8 eggs.
½ lb. chopped almonds
½ lb. raisins.
½ lb. currants.
2 lbs. flour.
A pinch of ammonia.
Lemon flavor.

Beat the eggs and sugar to a sponge; mix in the rest of the ingredients in the order given; roll out on a table in strips 2½ ins. wide, then cut with a knife in small uniform oblongs; place on greased and floured pans and bake in a hot oven. When done, brush over with a thin vanilla icing.

No. 195. COCOANUT JUMBLES.

1 lb. sugar.
6 ozs. butter.
3 eggs.
½ pt. milk.
Lemon flavor.
1½ lbs. flour, sifted with
½ oz. baking powder.

Mix and finish as described in Jumbles—No. 176—only bestrew with shredded cocoanut.

No. 196 GINGER BREAD.

1½ lbs. sugar.
1 lb. butter.
6 eggs.
4½ lbs. flour.
2 ozs. soda.
1 oz. ginger.
½ oz. cinnamon.
½ oz. allspices.
1 qt. molasses.
1 qt. water or sour milk.

Mix the sugar and butter until creamy; add the eggs gradually, then add the spices, molasses, the soda dissolved in the water, and last the flour; mix and fill in paper lined pans. Bake in a moderate oven. Ice over with water icing.

No. 197. GINGER COOKIES.

3 lbs. sugar.	1½ ozs. ginger.
1½ lbs. butter.	1½ pt. molasses.
6 eggs.	1½ pt. water.
6½ lbs. flour.	2½ ozs. soda.

Mix the sugar and butter, work in the eggs; add the ginger, molasses and soda, dissolved in water; then the flour. Roll out about 3-16 of an inch thick, cut out with round cutter; place on greased baking sheets; wash over with milk and bake in a moderate oven.

No. 198. GINGER SNAPS.

2 lbs. sugar.	1 oz. ginger.
1½ lbs. butter.	1½ pt. molasses.
6 eggs.	1 pt. water.
6 lbs. flour.	2½ ozs. soda.

Mix and finish the same as ginger cookies, only use a smaller cutter and wash over with egg.

No. 199. BRANDY WAFERS.

1 lb. sugar.	A few drops of brandy.
¾ lb. butter.	A pinch of ammonia.
1 pt. molasses.	1 lb. 2 ozs. flour.

Mix the ingredients in the order given; divide in small pieces, about the size of a walnut; place on greased pans; flatten with the finger tips, and bake in a brisk oven. When done and still hot, bend them around wooden sticks.

No. 200. CRUMB COOKIES.

2½ lbs. sifted cake crumbs.
1½ lbs. flour.
½ lb. lard.
8 eggs.
1 pt. molasses.
1 pt. water.
A pinch of all kinds of spices.
1½ ozs. soda.

Sift the flour the crumbs and the spices in a bowl, make a hollow in the center; add the rest of the ingredients and mix into a dough; roll out and bestrew with granulated sugar and stamp out in circulars. Place in greased pans and bake in a moderate oven.

No. 201. HONEY CAKES.

Boil 3 lbs. of honey, mix 2 lbs. sugar and 10 ozs. butter, work in 6 eggs, 1½ ozs. ammonia, 1 teaspoonfull of ginger, 1 teaspoonfull cinnamon, ½ teaspoon cloves, ½ teaspoon nutmeg, ½ pt. milk and the honey; work in enough sifted flour to make a dough. Roll out as for Ginger Cookies; cut in oblongs. Place on greased pans, and bake in a medium oven.

No. 202 COCOANUT DROPS.

1½ lbs. sugar.
1½ lbs. lard.
5 eggs.
2 ozs. soda.
½ oz. ammonia.
1½ ozs. cinnamon.
1 oz. ginger.
2 qts. molasses.
2 qts. water.
10 lbs. flour.

Mix the ingredients in the order given; mold into small balls, and roll in shredded cocoanut. Place on greased baking sheets, and bake in a moderate oven.

No. 203. LEMON SNAPS.

2½ lbs. sugar.
1¾ lbs. butter.
8 eggs.
1 oz. ammonia.
Lemon flavor.
2½ lbs. flour.

Mix the ingredients in the order given; roll out, and stamp out into circulars; wash over with eggs, and bake in a slow oven.

COLUMBIA FRIED CAKES.

Have a frying pan filled half full of lard on the fire. When hot, place a sheet of medium thick paper on a baking sheet. Take cream puff mixture No. 88 and lay out in rings on the paper, using a bag with star tube (have the paper well greased); then put the cakes, on the paper, into the grease, holding on to the edge until the cakes drop off. When done, ice over with thin vanilla icing.

PART VI.

Small Fancy Cakes and Kisses.

No. 205. **MACAROONS (A).**

1 lb. almond paste. 6 to 7 whites of eggs.
1¼ lbs. sugar. 1 oz. flour.

Mix all into a paste, and lay out in small dots on paper lined baking sheets, bake in a rather slow oven. When cold, wet the bottom of the paper and take off.

No. 206 **MACAROONS (B).**

Pound 1 lb. of blanched almonds with whites of eggs; work in 1½ lbs. powdered sugar and ½ lbs. granulated sugar, and enough whites of eggs to make a medium firm paste (use 10 to 12 whites in all); then add 1 oz. flour. Finish the same as directed in No. 205.

No. 207. **BITTER MACAROONS.**

Prepare the same as macaroons (B), only substitute 2 ozs. bitter almonds for 2 ozs. of sweet almonds, and place half of an almond on each.

No. 208. **HAZELNUT MACAROONS.**

Use the same ingredients as for Macaroons (B No. 206), only substitute ½ lb. hazel nuts for ½ lb. almonds.

No. 209. **PARISIAN MACAROONS.**

Work into a stiff paste 1 lb. almond paste, 1 lb. powdered loaf sugar, about 5 to 6 whites of eggs, a few drops of vanilla flavoring. Lay in small dots on paper lined baking sheets; arrange three half al-

monds on each; let dry for one hour, and bake slow. When done, apply syrup with a brush.

No. 210. PRINCESS MACAROONS.

Prepare and bake the same as Macaroons (A), only when done make a small hole in center of each, and fill with pink rose water icing.

No. 211. JELLY MACAROONS.

Proceed same as for Princess Macaroons, except fill jelly in the holes and apply thin water icing on the jelly.

No. 212. MACAROON SOUFFLE.

18 whites of eggs. 14 oz. almond paste.
2 lbs. sugar. 2 ozs. flour.

Work the paste and the sugar together, using enough of the whites of eggs to make a soft paste; beat the rest of the whites very stiff; mix the paste and flour in, and lay out in small cakes on buttered and floured pans. Bake very slow.

No. 213. MACAROON CUTS.

Make a short paste of 3 lbs. flour, 2 lbs. butter, 1 lb. sugar, 8 eggs, roll out in long strips about ⅛ inch thick, 2½ inches wide; bake half, then lay two strips of macaroon mixture No. 209 lengthwise on each, leaving an open space between (use a bag and star tube), then fill in the middle with a soft paste made of 1 lb. almond paste, 1 lb. sugar, 3 eggs, and a pinch of flour. Bake slow; ice over with thin rose water icing.

No. 214. ALMOND CRESCENTS.

Take macaroon mixture No. 209, form into small rolls by rolling them in shredded almonds, then place on paper lined baking sheets in the shape of

crescents. Bake in a slow oven, ice over with vanilla icing, using a brush.

No. 215. HAZELNUT CRESCENTS.

They are made the same as almond crescents, only use shredded hazel nuts for almonds.

No. 216 ALMOND ROCKS.

8 whites of eggs. ½-lb. shredded almond.
1 lb. sugar. Vanilla flavor.

Beat the egg very stiff and firm, mix in the sugar, then add the flavor and the almonds; lay out in buttered and floured baking sheets, forming small rocks; bake very slow.

No. 217. CREAM KISSES.

Take meringue paste No. 63, lay out on a sheet of paper, giving the shape of a half egg; dust over with powdered sugar, then place on a wetted board and bake in a very slack oven. When done take off and stick two together and let dry.

No. 218. FRUIT KISSES.

To be prepared the same as cream kisses, only place some preserved fruit between.

No. 219. KISSES.

Take meringue No. 63, lay out on buttered and floured baking sheets, in different shapes, such as rings, roses, etc. Bestrew with cocoanut, chopped almond or nonpareil. Bake slow.

No. 220. CHOCOLATE KISSES.

Make a meringue paste of 8 whites of eggs and one pound fine sugar, mix 4 oz. melted chocolate and lay out on buttered and floured baking sheets, place in a warm place to dry. Bake slowly.

No. 221. KISSES A LA FRANCE.

Boil 1 lb. sugar to the blow, in the meantime beat the whites of 6 eggs to a stiff froth, then pour gradually the sugar into the whites, stirring the while, add a little vanilla flavor, then lay out on buttered and floured baking sheets, let dry for one hour in a warm place, baking very slow.

No. 222. CINNAMON STARS.

Pound 1½ lb. of blanched almonds with 6 whites of eggs into a paste, work in 2 oz. of cinnamon and enough powdered sugar to make a stiff paste. Roll out and cut in star shapes. Bake very slow.

No. 223. SNOW BALLS.

18 whites of eggs 10 oz. flour.
1 lb. sugar. 1 teaspoon cream of tartar.

Beat the whites very firm, mix in the sugar, then sift the flour with the cream of tartar. Lay out on a paper (place paper on a wetted board) in half globes; bake by medium heat. When done place marmalade on the back, sides and stick two together, coat with icing consisting of powdered sugar and whites of eggs. Vanilla flavorf.

No. 224. ALMOND BOWS.

Beat to a stiff froth 8 whites of egg, then add 1 lb. fine sugar with 12 oz. chopped almonds; place on a slow fire and stir with a spatula until lukewarm, then spread immediately on wafer paper, cut in oblongs, about ¾ in. wide by 2½ ins. long; bake on arch tins, or on the backs of arch shaped molds.

No. 225. ALMOND WAFERS.

Beat half firm 10 whites of eggs, mix in 6 oz. chopped almonds, 12 oz. sugar, 3 oz. flour, and a

pinch of cinnamon; spread with a pallet knife on waxed pans (the size of a buckwheat cake) very thin; bake in a very brisk oven, then roll around wooden sticks.

No. 226. CHAMPAGNE WAFERS.

½ lb. powdered sugar. 4 oz. flour.
4 eggs. Vanilla.

Mix the ingredients in the order given and finish the same as almond wafers.

No. 227. ALMOND LEAVES FOR DECORATING.

Pound 4 oz. blanched almonds with 6 oz. sugar and 6 to 7 whites of eggs into a paste, add 3 oz. of flour and spread on waxed baking sheets in the shape of leaves, using a stencil; bake very quick and place them when still hot on the rolling pin to bend.

No. 228. VIENNA TEA CAKES.

1½ lbs. sugar. 1¼ lbs. flour.
9 eggs. Grated rind of 1 lemon.

Beat the eggs with the sugar over a slow fire until luke warm, then remove and continue beating until cool and very spongy, then add the flour and the rind of lemon; lay out on buttered and floured pans in the shape of rings, lady finger, drops, or any other shape desired. Set them in a dry warm place to dry. When a crust is formed on top; bake in a moderate oven.

No. 229. ANISE CAKES.

1 lb. sugar. 8 eggs.
1 lb. flour. ½ oz. anise seeds.

Prepare and proceed the same as Vienna Tea Cakes, only lay out in drops about the size of silver dollars. Let dry and bake.

No. 230. LADY FINGERS (A).

1 lb. sugar.
1 lb. flour.
Vanilla flavor.
8 whites of eggs.
9 yolks of eggs.

Beat eggs and sugar over a slow fire until blood warm, then remove from the fire and keep on beating until cold and very spongy, then add the flavor and the flour, mixing very gently; lay out on paper sheets in oblongs about 3 inches long, using a bag and a lady finger tub; dust over with powdered sugar, then lift up the paper on one side and shake off the loose sugar; place upon a baking sheet and bake in a brisk oven. When done and cool, wet the back side of the paper and take off; stick two together.

No. 231. LADY FINGERS (B).

1 lb. sugar.
18 eggs.
1 lb. flour.
Flavor.

Beat up the whites of the eggs to a stiff froth, then mix in the sugar, the yolks and the flavor, and last the flour; mix very gently; then lay out and bake as lady fingers (A).

No. 232. MIIRBTEIG CAKES.

2 lbs. flour.
1¼ lbs. butter.
Lemon flavor.
14 oz. sugar.
Cinnamon.

Sift the flour into a bowl, add the sugar, cinnamon and the butter, mix all together by rubbing the ingredients between the hands, then add the eggs and work into a dough. Roll out with a rolling pin and cut with a small fancy cutter, such as stars, diamonds and half moons or any shape desired.

No. 233. VANILLA WAFERS.

1 lb. sugar. 10 eggs.
1 lb. butter. 1 lb. flour.
Vanilla flavor.

Mix ingredients in the order given and lay out in slightly buttered baking sheets in the size of silver dollars.

No. 234. PATIENCE.

Beat the whites of 10 eggs (not very stiff), mix in one pound sugar, add vanilla flavoring and 12 oz. flour; lay out in small drops about the size of 25-cent pieces; have the baking sheet well waxed over with beeswax; let dry and bake in a slow oven.

No. 235. COCOANUT MACAROONS (A).

Place 2 lbs. of fine cut cocoanut in a vessel, add 4 lbs. of sugar and enough whites of eggs to make a stiff paste, about (24 whites), then place the vessel on a slow fire and stir with a spatula until it gets hot; test the mixture with the back side of your hand, and when it feels hot, remove from the fire and lay out in dots on greased and floured baking sheets. Bake in a moderate oven.

No. 236. COCOANUT MACAROONS (B).

Beat whites of 12 eggs into a stiff froth, work in 1½ lbs. sugar and a few drops of lemon extract, add 12 oz. of shredded cocoanut and 6 oz. of flour. Mix and finish the same as almond macaroons, No. 205.

No. 237. ALMOND CONFECT.

Pound 4 ozs. of blanched almond with some whites of eggs; then add 2 lbs. of powdered sugar and enough whites to make a stiff paste; roll out

about one-sixth of an inch thick, stamp out in fancy shapes, such as stars, diamonds, oblongs, etc. Place on a floured baking sheet and let stand to dry for about 2 hours, then bake in a slack oven; ice with thin vanilla icing and bestrew with colored sugar.

PART VII.

Icings, Sugar Boilings, Etc.

No. 238. **WATER ICING.**

Mix some fine powdered sugar with enough boiling water into a smooth paste; add any flavor desired.

No. 239. **FONDANT ICING.**

Dissolve 5 lbs. of sugar with 1 pt. of glucose in 1 qt. water, add a little cream of tartar and boil to a soft ball (240 deg.); skim and wash down the sides with a hair brush dipped in ice water, then pour on a marble slab and let cool for about ten minutes. Work with a spatula rapidly in every direction until it begins to whiten (sprinkle a little water over while working), put in a jar, cover with a damp cloth and keep in a cool place; warm part of it when using and add the flavoring.

No. 240. **BOILED MERINGUE ICING.**

Boil 2 lbs. sugar to the blow (238 deg.) Beat 6 whites of eggs until a stiff froth and pour in the sugar very gradually, stirring the while, then add the flavoring, and the icing is ready for use; any flavoring or coloring desired may be added to either icing.

No. 241. **COFFEE ICING.**

Boil half down 1 pint water with 5 ozs. coffee, strain; then warm in a small pan 3 lbs. fondant, add 2 tablespoonsful of burnt sugar and the coffee; use immediately.

No. 242. CHOCOLATE ICING (BOILED).

Dissolve in a vessel 2 lbs. sugar with 1 pt. water, add 6 oz. melted chocolate and boil to the thread (232 deg.); remove from the fire and rub against the sides of the vessel with a spatula until it becomes creamy and a lighter color; stir through the icing now and again and keep on rubbbing until a crust forms on the surface, then add vanilla flavor and apply immediately onto the cakes. Place the iced cakes into the oven for a few seconds to obtain a glossy surface (keep the oven door open).

No. 243. CHOCOLATE ICING (PLAIN).

Take 2 lbs. powdered sugar, 5 ozs. of melted chocolate and a piece of butter the size of a walnut; add enough hot water to form it into a soft paste.

No. 244. ROYAL ICING.

Beat 2 lbs. of sugar with 6 to 7 whites of eggs and a few drops of acetic acid, until very light and firm; keep covered with damp cloth.

No. 245. COLORED GRAIN SUGAR.

Sift some granulate sugar in order to separate the dust, then place the sugar from the sieve into a baking sheet, pour over it a few drops of coloring and mix thoroughly. Place the pan in a cool oven until dry; then take out of the oven, mix again, sift and fill into jars.

No. 246. LEMON SUGAR.

Grate the rind of lemon on loaf sugar, let dry, pound and force through a fine sieve; fill in jars and cork well.

No. 247. ORANGE SUGAR.

To be prepared same as lemon sugar, only substitute oranges for the lemons.

No. 248. MARSH MALLOWS.

Boil 5 lbs. sugar, ½ pint glucose and 1 qt. water to the ball (242 deg.) In the meantime beat 1 pt. whites of eggs until it becomes a stiff froth. Stir in the sugar gradually and add 3 oz. of Gum Arabic and 3 oz. gelatine dissolved in warm water, add any flavor or color desired.

No. 249. VANILLA SUGAR.

Cut five vanilla beans very fine and let dry, then pound them with 4 lbs. of loaf sugar very fine and force through a sieve.

No. 250. SUGAR BOILING.

Loaf sugar is the best sugar for boiling. Take to each ten pounds of sugar one quart of water and one teaspoonful of cream of tartar. In order to have the sugar in perfect condition, brush down the sides with a hair brush, dipped in water, and skim, let boil on a brisk fire. The first degree is the small thread which will take about ten minutes. Dip your forefinger in ice water and then in the boiling sugar, when a small thread forms by pulling it between two fingers, the degree is reached. If the large thread is wanted, let boil a little longer, test as before and if the thread is somewhat more sufficient, it is the large thread. The next degree is the blow, and can be ascertained by putting the skimmer in the sugar, and blow through it and small feather filaments will fly out. Then comes the soft ball. Dip the finger in ice

water, then in the boiling sugar and immediately in the water again, form it between two fingers into a little ball; if too soft, let boil a little longer and try again. The hard ball is reached by boiling a little longer, and test in the same manner. Next is the crack. Make a thin wooden stick, dip into ice water, then into the sugar and immediately into the ice water again; to be certain that the sugar is done, place it between your teeth and bite it, it must not be sticky. Caramel is obtained by boiling the sugar until it turns light brown. Remove from the fire and place the bottom of the pan in ice water to prevent the sugar from turning dark.

DEGREES FOR BOILING SUGAR.

Small thread	228 degrees
Large thread	234 degrees
Blow	237 degrees
Soft ball	242 degrees
Hard ball	246 degrees
Crack	280 degrees
Caramel	335 degrees

No. 251. BURNT SUGAR.

Put one pound of granulated sugar into a small iron pan, place it on the fire and stir until burnt black and dissolved. Then add 1 pint of warm water and let boil until dissolved again. Strain and fill in a bottle.

No. 252. CARAMELLED FRUIT.

The fruit should be dried and placed on wine skewers, then dip each one in boiled sugar (280 deg. or crack) and place on an oiled slab or baking sheet.

PART VIII.

Bread, Rolls, Griddle Cakes, Etc.

Bread was first made without leaven, heavy and solid. Then beer yeast was used until the so-called stock yeast was discovered. Finally compressed yeast came into use throughout the civilized world and was pronounced the most economical and convenient of all leavening agents. For those who can not get compressed yeast a few directions how to make yeast.

No. 252. STOCK YEAST (A).

Boil 5 lbs. of potatoes with enough water to cover; when near soft add 2 oz. hops and let boil from 5 to 8 minutes longer. In the meantime have a tub ready, place 4 lbs. of flour, 4 oz. of sugar and 2 oz. of corn meal in it, pour the boiling potatoes with the water over the flour and mix all into a paste, little by little add some cold water, keeping the paste smooth all the time; mix until it becomes blood warm, using about 4 gals. of water in all. Then mix in 2 cakes of Magic Yeast, dissolved in cold water, and strain through a cullander into an earthen jar and keep for about 12 hrs. and the yeast is ready for use. After that place it in a cold place for further keeping. Use about 1-3 yeast and 2-3 water.

No. 254. STOCK YEAST (B).

Bring to a boil 5 oz. of hops with 4 gal. of water, let boil for about 6 minutes, remove from the fire, let cool until 150 deg., then add 4 lbs. of malt, let stand until 75 deg., and add 2 cakes of magic yeast, which has been dissolved in cold water; or 1 pint from the

last stock yeast may be used, let stand in a earthen jar for about 24 hours.

No. 255. PLAIN OR HOME-MADE BREAD.

One gallon water, 2 oz. Fleishman's compressed yeast, 2 oz. salt, 3 oz. sugar, 3oz. lard; dissolve the yeast in the water (which must be luke warm), then add the other ingredients and when all is dissolved mix in flour enough to make a medium stiff dough. There should be used half spring wheat flour, and half winter wheat. Cover the dough and let rise until doubled in size, this takes about 4 to 6 hours; then punch down, work well together and let rise again, and the dough is ready for use. Divide into equal pieces, mold and place into greased pans, brush over with melted lard and let rise to double their size. Bake in a brisk oven.

No. 256. SANDWICH LOAVES.

Proceed the same as above, only use pans with sliding covers.

No. 257. FRENCH BREAD.

One gal. water, 4 ozs. Fleischmann's compressed yeast, 6 oz. salt, 8 oz. lard, 1 gal. milk. Dissolve the yeast in the water and mix in flour (spring wheat) enough to make a soft sponge. Let rise for about 3 hours, then add the milk, which must be blood warm; then the lard and the salt; work smooth with your hands and mix in flour enough to make a stiff dough. Cover and let rise until doubled in size; work together and divide in special pieces, mold round and let rest awhile, then form into long loaves; lay them on flour dusted cloth, smooth side down, pinch

up the cloth between them and let rise until about doubled in size, then place the loaves on a peel, dusted with cornmeal, have smooth side up. Wash over with milk or egg wash. Make several cuts half way through and slip them on the bottom of the oven. Bake with steam if it can be obtained.

No. 258. VIENNA BREAD.

Vienna bread is made the same as French bread, only shape the loaves shorter and thicker.

No. 259. GRAHAM BREAD.

One gal. water, 2 ozs. Fleischmann's compressed yeast, 2 ozs. salt, 1 pt. molasses and flour enough to make a medium stiff dough. Use half Graham and half wheat flour, proceed and bake the same as plain bread.

No. 260. RYE BREAD.

One gal. water, 2 ozs. yeast, 3 ozs. salt, a little caraway seeds. Make a stiff dough, using half rye and half spring wheat flour. Let rise and finish same as Vienna bread.

No. 261. BOSTON BROWN BREAD.

2 lbs. cornmeal.	5 qts. sour milk.
2 lbs. Graham flour.	1 qt. molasses.
4 lbs. wheat flour.	4 ozs. soda.
1½ lbs. bread crumbs	3 ozs. salt.

Sift together the wheat flour, cornmeal and Graham flour, make a hollow in center, add the soda dissolved in the molasses, the salt and the bread crumbs, previously soaked in part of the milk. Then add the rest of the milk and mix together. Fill into greased

brown bread molds, two-thirds full; cover and bake for about 1½ hours or steam 4 hours.

No. 262. **CORN BREAD.**

Sift together 1½ lbs. winter wheat, 1½ lbs. corn meal, with 2 ozs. baking powder. Make hollow in center; add ½ lb. sugar, 5 eggs, ½ lb. melted butter, a pinch of salt, and about 1 qt. of milk; mix into a batter and put in greased pans, spread about 1 in. thick and bake in a brisk oven.

No. 263. **PLAIN ROLLS.**

One gal. milk, 2 ozs. Fleischmann's compressed yeast, 2 ozs. of salt, 1 lb. sugar, 1 lb. butter or lard. Dissolve the yeast in the milk, then add the other ingredients, and dissolve, also mix in flour enough to make a medium firm dough. Let raise the same as directed in No. 255. Then divide the dough in pieces of about 2 ozs. and roll them with your hands into round shape. Place on greased baking sheets, 2 in. apart, place in the proving box and let rise. When light, bake in a rather hot oven.

No. 264. **FRENCH ROLLS.**

Use the same preparation as for plain rolls, No. 263. Roll small pieces in your hand into round balls, lay them on a flour dusted table, let rest for a few minutes, then roll into finger shapes, lay them on greased baking sheets, let rise, wash over with egg wash or milk and cut a cross in slanting cuts. Bake in a hot oven.

No. 265. **TURNOVER ROLLS.**

Use dough for French rolls shaped in ovals, and let rest for a few minutes, then with a small rolling

pin give them a half turn, grease one side and lap over the other. Set on baking sheets a little apart, let rise and wash with milk and bake in a hot oven.

No. 266. FINGER ROLLS.

Prepare and proceed the same as for French rolls, only omit the cutting.

No. 267. GERMAN ROLLS.

Take dough No. 257, roll out into small oval shapes, lay them on a cloth dusted with flour, smooth side down, and let rise. Then take the French bread peel, place the rolls on the peel smooth side up, wash over with egg wash and cut the rolls with a sharp knife about half through. Slip off in the oven and bake with steam.

No. 268. ZWIEBACK.

Make a sponge of 1 qt. milk and 3 ozs. yeast, with enough flour; when raised to a double size add 1 lb. butter, 1 lb. sugar, 1 oz. salt (short), 4 eggs, mace, lemon flavor, 1 qt. lukewarm milk and flour enough to make a firm dough. Let raise again, work together, and roll into small round balls. Let rest a little while, shape in oblongs, like finger rolls, place on baking sheets close together in rows. Let raise and bake to a light brown color. When cold cut in uniform slices and dry in oven till a golden brown tint.

No. 269. SALT PRETZELS.

Make a sponge of 2 ozs. Fleischmann's yeast with 6 qts. water and enough spring wheat flour. Let raise for about 10 hours. Then add 6 qts. water, 4 lbs. lard, 8 ozs. salt and enough cake flour to make a very stiff dough. Let raise for about 2 hours, cut over

with a big knife and roll in pretzel shapes. Boil them in water until they swell up, then take out with a skimmer, lay out on a baking sheet, bestrew with salt and bake immediately.

No. 270. **GRAHAM MUFFINS.**

Two lbs. of wheat flour, 1 lb. Graham flour, 2½ ozs. baking powder, 6 ozs. sugar, ½ cup molasses, 12 ozs. melted butter, 5 eggs, 1½ pts. milk, a pinch of salt. Mix the ingredients in the order given. Pour into greased iron gem pans and bake.

No. 271. **EGG MUFFINS.**

Two lbs. flour, 1½ ozs. baking powder, 10 ozs. butter, 8 ozs. sugar, a little salt, 6 eggs and enough milk to make a batter. Fill in greased gem molds and bake.

No. 272. **WHEAT MUFFINS.**

Work together 8 ozs. sugar with 8 ozs. butter, add 5 eggs, a pinch of salt, a little mace and 1 pt. of milk; then mix in 2 lbs. of flour sifted, with 1½ ozs. baking powder.

No. 273. **CORN MUFFINS.**

The same preparation as for corn bread, No. 262. Bake in muffin molds.

No. 274. **TEA BISCUITS (SODA BISCUITS).**

Sift 10 lbs. of flour with 8 ozs. baking powder, rub into it 1 lb. of lard, add a little salt, 4 qts. of milk and mix into a dough. Roll out about ½ in. thick. Cut with a round biscuit cutter and place on a baking sheet, puncture with a fork, wash over with milk and bake in a hot oven.

No. 275. BUCKWHEAT CAKES.

Dissolve 1 oz. Fleischmann's yeast with a little water, add 2 qts. water, a pinch of salt, a little corn meal, 8 ozs. of wheat flour, and enough buckwheat flour to make a stiff batter. Let raise over night. In the morning stir in a little molasses and milk and bake on a hot griddle (a very little soda dissolved in hot water may be added in the morning).

No. 276. WHEAT CAKES.

Sift into a vessel 3 lbs. of flour with 2½ ozs. baking powder, add 6 ozs. of sugar, 6 ozs. butter, a pinch of salt, a little mace. Then break in 5 eggs and mix, adding enough milk to make a medium stiff batter. Bake on a hot griddle.

No. 277. CORN CAKES.

Add to wheat cake mixture No. 276, one pound of corn meal, 1 oz. baking powder and milk enough to make the batter as soft as desired.

No. 278. GRAHAM CAKES.

The same as corn cakes, only substitute 1 lb. of Graham flour for corn meal.

No. 279. WAFFLES.

Sift together 2 lbs. of flour, 1 oz. baking powder, a pinch of salt, 5 ozs. of sugar and a little mace, break in 8 eggs, add 8 ozs. of butter, and mix, adding milk sufficient to make a rather stiff batter. Bake in hot waffle irons.

No. 280. JOHNNY CAKES.

Mix together 8 ozs. corn meal, 6 ozs. of sugar, 6 ozs. butter and 5 eggs, add 1 pt. of milk and 18 ozs.

of wheat flour, sifted with 1½ ozs. baking powder. Fill in small oval shaped molds and bake in a brisk oven.

No. 281. POP OVERS.

Beat 6 eggs with a little salt well, add 1 qt. of milk, then mix in 1 lb. of flour. Beat until full of bubbles. Fill in hot greased gem molds and bake in a moderate oven for about 40 minutes.

No. 282. WHEAT CAKES (YEAST RAISED).

Sift 2 lbs. of flour into a vessel, add a pinch of salt, 6 beaten eggs, 1 oz. Fleischmann's compressed yeast dissolved in a litle milk, 4 ozs. of sugar. Mix with an egg beater, ading sufficient milk to make a medium stiff batter. Let rise until doubled in size. (Stir when using.) Bake on a hot griddle.

No. 283. WAFFLES (YEAST RAISED).

Make a sponge of 2 qts. of milk with 1 oz. of yeast, and enough of flour to make a soft dough. Let rise double its size, and add ten eggs, well beaten, with 3ozs. sugar, a pinch of salt and a little nutmeg. Bake same as waffles No. 279.

PART IX.

Yeast Raised Cakes.

No. 284. **PLAIN BUNS.**

Dissolve 8 ozs. of compressed yeast in 1 qt. water, add 3 qts. of milk and enough flour to make a soft sponge. Let rise until the sponge begins to fall down. Then add 2 lbs. butter, 2 lbs. sugar, 2 oz. salt, 10 eggs mace, a little lemon flavoring, and 2 qts. of luke warm milk, and flour enough to make a soft dough. Let raise for about 2 hours, then work it together and mold in round balls, as described for plain rolls, but make them smaller in size. Wash over with egg wash and bake in a moderate oven.

No. 285 **CURRANT BUNS.**

Proceed and finish the same as for plain buns, only add enough currants before rolling into balls.

No. 286. **CINNAMON BUNS.**

Take about 2 lbs. of dough No. 284, roll out in a square sheet 12 in. wide and one-third inch thick, spread over with melted butter, bestrew with sugar mixed with cinnamon, and some currants. Roll into a roll and cut in slices ½ in. thick. Set on a baking sheet close together and let rise. Wash over with egg wash and bake in a slow oven. Ice over with a thin water icing.

No. 287. **HOT CROSS BUNS.**

They are made the same as currant buns, only cut with a cross cutter, or make two opposite cuts with a sharp knife before baking.

No. 288. SNAILS.

Proceed the same as for cinnamon buns, only add some finely cut citron, cut the slices about one-third inch thick and place apart on the baking sheet. Bake in a brisk oven.

No.289. DOUGHNUTS (YEAST RAISED).

Take dough No. 284, roll out and cut with a doughnut cutter, place on a flannel cloth. Let rise, and fry in hot lard. Roll in granulated sugar, mixed with cinnamon.

No. 290. BERLIN PAN CAKES.

Take dough No. 284, roll in small balls, flatten and fill a little raspberry jam on each. Then pinch the edges together to inclose the jam. Lay on a flour dusted cloth, smooth side up. Cover with a clean towel and let rise till very light. Fry and finish the same as raised doughnuts.

No. 291. BUTTER PRETZELS.

Take 4 lbs. of raised dough No. 284, roll out in a square shape about ½ in. thick. Then place upon it in lumps about the size of walnuts one pound of butter. Fold in four. Roll out again, fold in four again, then let rest in a cold place, then repeat the rolling and folding three times in all and let rest again. Then roll out about ½ in. thick and 9 inches wide, cut in strips, giving them a twist and form into pretzel. Place on baking sheets, let rise. Wash over with egg and bake in a hot oven. Ice over with vanilla icing and bestrew with roasted and shredded almonds.

No. 292. BUTTER SNAILS.

Proceed as for pretzels, only instead of giving them the pretzel shape form them into shape of snails. Raise, bake and finish the same as pretzels.

No. 293. SWEDISH TEA BREAD.

Dissolve 3 ozs. of yeast in 1 qt. milk (keep the milk cold).; ad 8 ozs. of sugar, salt and enough flour to make a medium firm dough. Work gently and no more than to get it together. Immediately roll one pound of butter into the dough, proceed with the rolling process exactly the same as described in No. 291, then roll out about 1-3 in. thick, cut in small strips and form into different shapes, such as pretzels twists. bow-knots or any shape the fancy may dictate. Lay on a baking sheet and let rise in a cold place; it will take from 5 to 6 hours. Then wash with egg and bestrew with granulated sugar. They should not be larger than 2 ozs.

No. 294. CINNAMON CAKE.

Four lbs. flour, 3 ozs. yeast, 1 lb. butter, 1 lb. sugar, 10 eggs, lemon and mace flavor, sift the flour into a bowl, dissolve the yeast in a little milk to make a medium stiff dough. Let raise to double its size, then work in the other ingredients and let rise again. Work together and roll out on a baking sheet about ½ in. thick. Spread over with melted butter and sprinkle with granulated sugar and cinnamon. Let rise and bake.

No. 295. COFFEE CAKE.

Take cinnamon cake dough No. 294, and work in 1 lb. Sultan raisins, one pound currants and one

pound of chopped citron; roll out on a baking sheet let rise and bake in a medium hot oven. Ice and be strew with shredded almonds.

No. 296. STREUSSEL CAKE.

Proceed the same as cinnamon cake, only be strew with streusel which is made as follows: 1 lb flour, ½ lb. sugar, ½ lb. butter and a little cinnamon Work together and force through a coarse sieve.

No. 297. GERMAN APPLE CAKE.

Take dough No. 284, roll out on a baking sheet about 1-3 in. thick, lay on it apple slices, bestrew with cinnamon and sugar. Let rise and bake.

No. 298. PLUM CAKE.

To be made the same as apple cake only, belay with plums, cut in two, bestrew with sugar and cinnamon.

No. 299. LEIPZIGER STOLLEN.

Take dough No. 295, mold in oblongs and let rest for a while, then press down the middle with a rolling pin. Brush the inner side of one part with butter, lap over, place on baking sheet and let rise Then brush over with melted butter and bake in a medium hot oven.

No. 300. CHEESE CAKE.

Line a pan with dough No. 284, and spread over with the following mixture: Force 2 lbs. of smear cheese through a sieve, then cream together 6 ozs butter with 12 ozs. sugar; add gradually 3 eggs and 6 yolks. Then the cheese. Vanilla flavoring and

last the beaten whites of 6 eggs; bestrew with currants and cinnamon.

No. 301. BRIOCHES.

Dissolve 2 ozs. of yeast in 1 pt. of luke-warm milk, add about 1 lb. of flour to make a sponge, cover and let rise, then work together 1½ lbs. of flour, 1¾ lbs. of butter, 15 eggs, 4 ozs. sugar and a pony of brandy, a little salt; then mix in the raised sponge cover and let raise for 3 or 4 hours. Then knead down and let rest in a cold place. This dough will keep on ice for several hours and may therefore be prepared a day previous. When hard mold into small round balls, place on a baking sheet, then mold smaller pieces about the size of a walnut in a pear-shaped form, place on top of each; let rise in a warm place and bake in a brisk oven; when done brush over with melted butter.

No. 302. NAPFKUCHEN (TURKHEADS).

Dissolve 1½ ozs. yeast in a little lukewarm milk, work in 1 lb. flour and enough milk to make a firm sponge and let rise; in the meantime rub together in a bowl 1½ lbs. sugar with 1 lb. butter, work until very light and creamy, then add 10 eggs, gradually, vanilla flavoring, 8 ozs. chopped almonds, 1 lb. flour, and mix with the raised sponge until very smooth and fill into the mold which must be buttered and strewed with shredded almonds. Let rise till half its size, then bake in a moderate oven.

No. 303. BABAS AU MADERE.

For babas add to the above mixture 1 lb. raisins,

1 lb. currants, 8 ozs. fine cut citron and bake in plai tall molds. When done place on the dishes and wit a skewer stick a few holes in each and fill them wit syrup. For the syrup boil 1 lb. sugar with 1 p water, the juice of one lemon for about 3 to 5 mi utes, then remove from fire and add 1 gill of sherr wine and ½ gill curacoa.

No. 304. BABAS AU RHUM.

The same as babas au Madere, only substitut rum for sherry.

No. 305. SAVARIN.

Take preparation No. 302, let rise and bake i small molds; then dip in syrup flavored with Kirsc

No. 306. VIENNA STRITZEL.

Take cinnamon cake dough No. 294, roll out int a square sheet about 1-3 in. thick, spread over wit the following mixture: Pound 8 ozs. of brown a monds, mix in 1 lb. sugar, 4 eggs, 1 oz. melted butt and a little cinnamon. Then roll it into a roll, pinc the two ends together, forming a ring place on greased baking sheet; let rise, wash over with eg wash, and bake in a moderate oven; when done ic over with lemon icing and bestrew with roasted an shredded almonds.

PART X.

Miscellaneous.

No. 307. OMELETTE SOUFFLE.

Beat until light and firm 6 eggs with 6 ozs. of fine sugar, then add a tablespoon full of sweet cream, a little vanilla flavor, beat again for a few minutes, and mix into the batter the well beaten whites of 6 eggs; fill into souffle dishes, dust over with sugar and bake immediately.

No. 308. GERMAN PANCAKES.

One lb. sifted flour, 8 eggs, 2 ozs. sugar, 1 pt. cream or milk, mix the ingredients in the order given, then bake in 2 iron pans on a hot stove for a few minutes, then remove to a brisk oven for about 7 minutes. Slide on a hot dish and place a few pieces of lemon on it.

No. 309. GERMAN PANCAKES WITH APPLES.

The same as German pancakes, No. 308, only spread some fine cut preserved apples in the pan before pouring in the batter.

No. 310. FRENCH PANCAKES A LA GELEE.

Take German pan cake mixture, fry in small frying pan (or on hot griddle) on both sides; spread over each a little jelly and roll up. Then place them on desert dishes. sprinkle over with powdered sugar and glace with a red hot iron in different parts of the cake. Serve immediately.

No. 311. BATTER FOR FRITTERS.

Dissolve 1 oz. yeast in 1 pt. luke warm milk, then

add 2 ozs. sugar, 5 eggs, a little sweet oil, a little salt, a little nutmeg and sufficient flour to make a soft batter. Set in a warm place to rise for about 2 hours. Then beat it for a few minutes and it will be ready for use.

No. 312. APPLE FRITTERS.

Take some peeled, cored and sliced apples. Dip the slices in batter No. 311; when coated drop them into hot lard and fry. When done dust over with sugar mixed with cinnamon.

No. 313. PEAR FRITTERS.

Take preserved pears in halfs and finish the same as apple fritters; serve with brandy sauce.

No. 314. ORANGE FRITTERS.

Take orange slices and proceed same as for apple fritters.

No. 315. QUEEN FRITTERS.

Take cream puff mixture No. 88, drop into the hot lard, using a spoon; fry, and serve with cream sauce.

No. 316. VANILLA FRITTERS.

Bring to a boil 2 qts. of milk with 12 ozs. sugar, break in a vessel 8 eggs, mix 6 ozs. cornstarch with the eggs; add a little vanilla flavor and pour the boiling milk over, beating the while; then place it on the fire again and stir until thick, adding a little butter to the mixture. Remove from the fire, pour into a pan and let cool. Then cut into squares, dip in beaten eggs, then roll in cracker meal and fry in hot lard.

No. 317. BAKED APPLES.

Wipe and core the apples, place them in a pan and fill sugar mixed with cinnamon in each; cover half with water and bake till soft. Serve with the syrup.

No. 318. BAKED BANANAS.

Peel the bananas, cut them in four quarters and place them in a pan, pour some lemon juice over them, sugar to taste, add a little butter and cover two-thirds with water, and bake.

No. 319. BAKED PEARS.

To be baked same as apples.

No. 320. STEWED DRIED FRUIT.

Soak the fruit in water, drain, add water enough to cover and let boil slowly until soft. Skim out the fruit, add to the water sugar to taste, boil for several minutes, then strain the syrup over the fruit; for prunes add a piece of cinnamon and some sliced lemon.

No. 321. STEWED RHUBARB.

Peel and cut the stalks, sprinkle over with sugar to taste; let stand awhile, then steam in a double boiler till soft.

No. 322. APPLE SAUCE.

Peel, core and quarter the apples; then boil with enough water to cover; add a piece of cinnamon some lemon rind and sugar to taste; when soft force through a sieve.

No. 323. HOW TO BLANCH AND PEEL ALMONDS.

Put the almonds into boiling water, let them soak for a few minutes; when the skin is easy to remove, drain and lay them in cold water; when thoroughly cooled drain again and remove the skins; spread them on a baking sheet and set them in a warm place to dry.

No. 324 SALTED ALMONDS.

Lay blanched almonds on a baking sheet and place the sheet in the oven. When the almonds become a light brown color sprinkle over with whites of eggs, diluted in a little water, then dust over with table salt. Stir and place in the oven again for a moment.

No. 325. SALTED PEANUTS.

They are prepared the same as salted almonds.

No. 326. PULLED BREAD.

Take a warm loaf of bread, cut off the crust and peel the inside into strips; lay them on a baking sheet and toast in a moderate oven till slightly browned and crisp.

No. 327. CHEESE STRAWS.

Take the scraps of puff paste or pie crust, roll out, sprinkle with grated cheese and cayenne pepper, then fold, roll out again and repeat several times, then let rest in a cold place. When cold roll out, cut into small strips and place on baking sheet. Bake in a moderate oven.

No. 328. MAYONNAISE.

Place in an earthen bowl 4 yolks of eggs, 2 tea-

spoonsful of ground English mustard, a pinch of salt,, one-half teaspoonful of cayenne pepper and a little white pepper, stir briskly with a spatula in the same direction. Pour in drop by drop some olive oil. When it becomes thick, add a little lemon juice, then oil again, continue until the juice of one lemon is consumed. Then add vinegar about 2 tablespoonsful in all, and ¾ pint of oil in all; stir sharply until all is added, then place it in the ice box for further use.

No. 329. BOILED MAYONNAISE.

One tablespoonful of English mustard and 1 tablespoonful of sugar, 1 teaspoonful salt, ½ tablespoonful flour, 1 oz. melted butter, 2 eggs, 1½ gill cream or milk, 1 gill vinegar added slowly; cook in a double boiler until it thickens, stirring the while; will keep for a long time.

No. 230. NOUGAT.

Put 1 lb. of sugar in a little pan and place it on a slow fire, stir continually until the sugar is dissolved. Then add 10 ozs. of blanched and shredded almonds, which have been kept warm. Roll out on a marble slab, with an oiled rolling pin, cut in all kinds of shapes or form into vases, coronets, cones or any shape the fancy may dictate.

No. 331. STEWED APPLES.

Take sound, ripe apples, peel, core, and cut them into four. Place in a sauce pan, add water to cover and sugar to taste. When boiling add some lemon juice and a little ground cinnamon. Boil until tender.

No. 332. STEWED PEARS.

To be prepared the same as stewed apples.

No. 333. **STEWED PEACHES.**

Take some ripe peaches, peel and cut in quarters; place them into a sauce pan with water to cover, and sugar to taste; let boil until soft, remove the fruit from the syrup, and boil the syrup a little longer. Then strain over the peaches and let cool.

No. 334. **STEWED APRICOTS.**

Peel and cut in two, remove the stones and proceed the same as for stewed peaches; add a little brandy when still hot.

No. 335. **STEWED QUINCES.**

Peel and cut in half, then prepare and boil the same as for stewed apples, No. 330; add a little maraschino.

No. 336. **PRESERVED PEACHES.**

Take sound, ripe, large peaches, peel and cut in halves; boil 10 lbs. of sugar with 3 qts. water; when boiling skim and lay the peaches in the syrup, let boil till tender. Then remove into jars and let the syrup boil down for a while, then pour the syrup over the peaches, cover and place the jars in a pan or on a board in a wash boiler containing water up to the shoulders of the jars, let boil for about 10 minutes, then remove the covers, fill up with the syrup till overflowing, cover and seal immediately.

No. 337. **PRESERVED PEARS.**

Take sound, ripe pears, peel and cut in halves, remove the core and proceed the same as preserved peachs.

No. 338. PRESERVED GREENGAGES.

Take ripe and sound greengages, wash and proceed the same as described in No. 336.

No. 339. PRESERVED APPLES.

Take large sound apples, peel, core and cut in fours; then proceed the same as preserved peaches, No. 336.

No. 340. PRESERVED STRAWBERRIES.

Take sound ripe berries, have them well picked and washed, drain and fill in jars; then fill in the hot syrup, cover and proceed the same as for peaches, No. 336.

No. 341. PRESERVED CHERRIES.

Take sound ripe cherries, pick off the stems and proceed the same as strawberries.

No. 342. SWEET PICKLED FRUIT.

Take 4 lbs. preserved fruit, about 2 lbs. sugar, 1 pt. vinegar, 4 oz. spices, cloves, allspice, cinnamon; tie the spices in a muslin bag and let boil 10 minutes with the syrup; then skim and lay in the fruit and let boil till tender; then remove the fruit into the jars. Boil down the syrup and pour over the fruit. Cover and seal.

No. 343. RASPBERRY JAM.

Take some picked and washed raspberries, add the equal weight of sugar and boil until thick; then fill into glass jars, cover and seal.

No. 344. STRAWBERRY JAM.

Proceed the same as for raspberry jam, except use strawberries for raspberries.

No. 345. CANDIED POPCORN.

Boil 1 lb. sugar with 1 gill water and 1 oz. butter to the crack (266 deg.), then place in 6 qts. of popcorn and stir till the corn is evenly coated with the candy. Remove from the fire, stir a little longer and the grains will then be all separated.

No. 346. FRUIT PUNCH.

Boil 1 qt. water with 1 lb. sugar, then add shredded rind and the juice of 2 lemons, strain and let cool, then add 1 pt. raspberry juice, one cup of tea, add a piece of ice and serve with candied cherry in the glass.

No. 347. CLARET CUP.

Three pts claret, 1 bottle soda water, juice of 3 lemons and 6 oz. of sugar; mix with a spoon, add a piece if ice and decorate with berries and fine cut oranges.

No. 348. CHAMPAGNE CUP.

Three pts. champagne, 1 bottle soda water, the juice of a lemon, 2 oz. of sugar and 1 gill curacoa; mix and add a piece of ice; decorate with sliced pineapple, sliced and fine cut oranges; send to the table with 6 glasses.

No. 349. HOW TO MAKE CHOCOLATE.

Dissolve ½ lb. chocolate and one cup of hot water in a sauce pan and put on the stove; when thor-

oughly dissolved add 1 qt. milk and let boil for 5 minutes.

No. 350. TEA.

Place in a tea pot one oz. or two tablespoonsful of tea, pour over it 2 qts. boiling water and let stand to infuse for 5 minutes. Don't let boil again.

No. 351. BLACK COFFEE.

Take to each cup of water one heaped tablespoonful of ground coffee; put the coffee in the filter with a small strainer over, add the boiling water a little at the time, then let it come to the boiling point and serve immediately.

TABLE OF WEIGHT MEASUREMENTS.

LIQUIDS.

60 drops	1 teaspoon
3 teaspoons	1 tablespoon
2 tablespoons	1 oz
1 gill	4 ozs
1 cup	½ pint
½ pint	8 ozs
1 pint	16 ozs
2 pints	1 qt
1 qt.	2 lbs
1 gill	½ cup
2 gill	½ pint
4 qts.	1 gallon

SOLIDS.

1 qt. flour	1 lb
1 pt. white sugar	1 lb
1 cup butter	½ lb
10 medium eggs	11 lbs

GENERAL REMARKS.

In order to insure successful work great care, discrimination and judgment must be used. The materials often differ in quality. Some flour requires more moisture than others. Some butter may be of a poor quality. Some eggs are larger than others, and therefore the good judgment of the workman is required.

Use great care in measuring and weighing. For cake baking use only cake flour (winter wheat). When making pie, always puncture the top crust before placing it on the fruit. Have the butter washed before using it. If no cake flour can be obtained use a little more butter.

Beking sheets should be cleaned by making them hot in the oven, then scrape and wipe with a cloth.

When freezing ice cream and sherbets use 1 qt. rock salt to 8 qts. crushed ice. Punches and sherbets are to be served in glasses with an handle.

In making cake mixtures always keep the eggs cold, and have the butter soft, for loaf cakes, etc.

Fruit for cakes should be rubbed in with flour before adding to mixture. When baking large fruit cake or loaf cake place a sheet of greased paper on the cake to prevent a too dark color.

When making bread or rolls, the doughs and sponges should always be well mixed. The ingredients should be carefully weighed to obtain uniformity.

Sponge is ready for use from its first drop. The temperature for sponge is 80 deg. Fahrenheit. Never let a sponge dough rise to full proof after the first

proof is worked out of it. When making straight dough, work together after two hours proof, then give it full proof.

Be very careful in selecting yeast, for this is a very important factor to create a good and healthy fermentation.

Of course any intelligent baker knows that Fleischmann's compressed yeast is always found reliable.

In writing this book it has been my aim to present a very carefully selected collection of recipes, which I have used with very good results.

JOHN BLITZNER.

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